

## ENTREES



### GRILLED FLAT IRON STEAK [GF] 30

Flat Iron Steak Topped with Blue Cheese Crumbles and Bordelaise Sauce / Served with Whipped Potatoes / Vegetable du Jour

### COWBOY RIBEYE [GF] 40

12 oz Ribeye Steak Seasoned with a Barbecue Dry Rub and Topped with a House Made Bourbon Steak Sauce / Served with Whipped Potatoes / Vegetable du Jour

### GRILLED FILET [GF] 49

8 oz Filet of Beef Topped with a Vermouth and Black Pepper Compound Butter / Served with Whipped Potatoes / Vegetable du Jour

### SOUS VIDE BEEF CHEEKS [GF] 28

Beef Cheeks Braised in Veal Demi-Glace Red Wine / Garlic and Spices / Seared with Baby Carrots Fingerling Potatoes / Pearl Onions

### CHICKEN CUTLET [GF] 21

Thinly Pounded Chicken Breast / Breaded with Chickpea Flour and Fried / Topped with a Creamed Spinach Gravy / Served with Whipped Potatoes / Vegetable du Jour

### STEELHEAD TROUT [GF] 26

Grilled Steelhead Trout / Topped with a Brandy Cranberry Chutney / Served with Rice Pilaf / Vegetable du Jour

### MUSTARD CRUSTED SEA BASS 36

Sea Bass with a Mustard Crust / Topped with Tarragon Beurre Blanc / Served with Herbed Rice Pilaf / Vegetable du Jour

### TORTELLINI [V] 20

Three Cheese Tortellini / Sautéed Zucchini Yellow Squash / Roasted Red Bell Peppers / Tossed with a Brandy Rosé Sauce

### RISOTTO CAKES [GF] [VG] 18

Crispy Fried Risotto Cakes / Served with a Butternut Squash Ragu / Vegetable du Jour

### ALL AMERICAN BURGER 16

8 oz House Made All Beef Patty / Brioche Bun / Cheddar / Lettuce / Tomato / Onion / House Made Honey Chipotle Aioli

*\*Consuming raw or under-cooked meat, eggs, shellfish and/or fish may increase your risk of food-borne illness. An automatic 18% gratuity will be added to parties of 8 or more.*

