

STARTERS



CALAMARI STRIPS [GF] 14

Buttermilk Marinated Calamari Strips Dredged in Seasoned Corn Meal and Fried / Served with House Made Remoulade

FIG & GOAT CHEESE FLAT BREAD [V] 12

Stewed Figs and Goat Cheese On a House Made Flat Bread / Topped with Tarragon and Arugula

MUSHROOM AND FETA TURNOVERS [V] 12

Sautéed Mushrooms / Caramelized Shallots / Feta Cheese Served in a Puff Pastry Shell / Topped with a Red Wine Reduction

SHAKSHUKA [V] 15

Spiced Tomato Stew with Poached Eggs and Feta Cheese / Served with Pita

ROASTED RED PEPPER HUMMUS [V] 14

Chickpea Garlic and Roasted Red Pepper Dip / Served with Fresh Pita and Cucumber

SALAD & SOUP



GARDEN SALAD [GF] 7

Fresh Greens / Cherry Tomatoes / Cucumbers Pickled Carrots / Bell Peppers Served with Choice of House Made Dressing: [Ranch, Blue Cheese, Huckleberry Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette]

CAESAR SALAD 8

Romain Lettuce / Parmesan Cheese / House Made Croutons Tossed with a House Made Caesar Dressing

ROASTED ROOT VEGETABLE SALAD [GF] [V] 9

Roasted Turnips / Rutabaga / Parsnip / Carrots / Tossed with a Poppy Seed Dressing / Served Over a Bed of Arugula

SOUP DU JOUR CUP 6 BOWL 10

**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.*



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

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