

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 Bruleed Brie and Aged Balsamic Glaze / Served with Whipped Potatoes Vegetable du Jour

PORK CHOP [GF] 30

12 oz Pork Chop Topped with a Raspberry and Chipotle Gastrique / Served with Whipped Potatoes Vegetable du Jour

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

CHICKEN TAGINE 19

Chicken Thigh Meat / Stewed in Tomatoes / Onions Bell Peppers / Moroccan Spices / Served with Rice Pilaf and Pita

STEELHEAD TROUT [GF] 26

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

BLACKENED HALIBUT [GF] 36

Halibut Blackened and Pan Fried / Topped with Maître d'Hotel Butter / Served with Rice Pilaf Vegetable du Jour

PENNE ALLA NORMA [V] 20

Penne Pasta with a Tomato Sauce / Topped with Grilled Eggplant / Zucchini / Ricotta Cheese and Basil Served with Toast Points

CURRY RICE CAKES [GF] [VG] 18

Crispy Fried Rice Cakes / Served with a Thai Green Curry Sauce and Grilled Mixed Vegetables

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.*

