

Soups

Roasted Tomato and Cognac Bisque

Topped With a Warm Gruyère Crostini

7.75

French Onion

Topped With a Garlic Herb Crouton and Melted Provolone Cheese

7.75

Starters

Truffled Pomme Frites

Gourmet French Fries with Pesto, Truffle Oil and Spicy Aioli

Small 7.75 Full 14.50

Goat Cheese En Croûte

Puffed Pastry Wrapped Goat Cheese served with a Dried Cherry and
Madagascar Vanilla Bean Fondue and Toasted Baguette

Small 9.50 Full 18

Ahi Tuna Roll

Crab and Avocado Stuffed Tuna

With Sweet Chili Vinaigrette, Seasonal Radishes

Small 12.25 Full 23.50

Crab Cake

Served with Creamy Chipotle Rémoulade

Red Cabbage, Avocado and Tomato Salsa

Small 8.25 Full 15.50

Salads

Roasted Corn off the Cob and Black Bean Salad

Romaine and Spinach Medley tossed in a Cilantro Lime Ranch Dressing

With Spicy Black Bean, Roasted Corn

Topped with Guacamole and Crispy Strips

Small 8.75 Full 16.50

Mascarpone Stuffed Poached Pear Salad

Candied Walnuts, Cherries, Mascarpone Cheese and Spinach With

A Vanilla Fig Vinaigrette

Small 8.50 Full 16

Garden Salad

Fresh Spun Golden Beets, Red Beets and Carrots,
Arugula Lettuce Dressed with Balsamic Vinaigrette
Served with Diced onion, Tomatoes and Cucumbers
Small 8.75 Full 16.50

Caesar Cobb Salad

Crisp Romaine Tossed with Tomatoes, Red Onion
Hard Boiled Egg, Parmesan Cheese
Topped With Roasted Pesto Crostini
Small 8.25 Full 15.50

Add to your Salad

Ribeye 8 – Filet 11 – Salmon 7.25 – Crispy Chicken 6.25 – Tofu 6.25

Entrees

Surf And Turf

Grilled Filet Mignon and Prosciutto wrapped Shrimp
Whipped Cream Cheese and Chive Mashed Potatoes
Small 16.75 Full 33.50

Rainbow Trout

Short Rib Hash Potato Salad, Topped with Arugula, Crispy
Prosciutto and Tobacco Onion Salad
Tossed with a Roasted Garlic and Blackened Lemon Aioli
Small 15.25 Full 29.50

Black Angus Burger

Smoked Gouda, Tobacco Onions, Lettuce and Tomato
On a Toasted Bun with House Pressed Grana Padano Fries
11.75 Add Bacon 13.75

Chicken or Eggplant Parmesan Risotto

Topped with a Spinach and Pesto Parmesan Tuile,
With Ricotta and Spinach and Tomato Herb Cream Sauce
Small 14.25 Full 27.50

Tamari and Sweet Chili Tofu

Chilled Spun Summer Squash Topped with Pineapple, Snap Peas,
Water chestnuts and Pickled Red Onion With a Warm
Seared Tofu Tossed in Tamari and Sweet Chili Sauce
Small 15 Full 29

Cabernet Braised Short Ribs

Apple Cider Bacon and Cheddar Hominy with a Crispy Potato Nest
Served With a Rosemary Espagnole Sauce
Small 15.75 Full 30.50

Seared Sea Scallops

Prosciutto wrapped Asparagus, Sherry Butter Sauce
Served with Sweet Pea Mashed Potatoes and Shaved Grana Padano
Small 15.25 Full 29.50

Osso Buco Tortellacci Pasta

Tossed with Butter and Himalayan Sea Salt
Served with a Boursin and Caramelized Onion Crostini
Topped with a Honey Balsamic Drizzle and Crispy Prosciutto
Small 16 Full 31

Petite Pork Shank Waldorf

Apples, Walnuts, Celery, Cabot Cheddar Cheese Tossed with a Maple
Cinnamon Aioli, with Sweet Potato Mash
And Rosemary Cabernet Demi- Glace
Small 15.25 Full 29.50

Grilled Ribeye

Seared Pork Belly and Chorizo Sausage
Served with Bacon and Horseradish Mashed Potatoes
And Rosemary Cabernet Demi-Glace
Small 16.25 Full 31.50

Seared Wild Alaskan Sockeye Salmon

Green Chili Verde Pulled Pork Broth
With a Bacon and Black Bean Risotto Cake, Topped with a Black Bean Sour Cream and Lotus
Root
Small 15.25 Full 29.50

Soy Ginger Veal and Snow Crab

Sautéed Veal Tips Tossed in a Soy and Ginger Marinade,
Served with a Chive Mashed Potato,
Topped with An Edamame and Peperonata Salsa
Finished with Anaheim Pepper Rings
Small 16.50 Full 32

Butter Poached Lobster Risotto

Roasted Corn Salsa, Crisp Potato nest and Lotus Root Chips
Over Creamy Parmesan Risotto
Small 17.75 Full 34.50

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**Kids Menu**

-Macaroni and Cheese 7.25  
-Chicken Tenders 7.25  
-Kids Cheese Burger 7.25  
-Kids Filet Mignon 12.25

Kids Meals Comes with Carrots,  
French Fries or Garlic Bread.  
Served with Vanilla Ice Cream Or  
Peanut Butter Ice Cream