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

Butternut Squash and Apple Bisque

Fire Roasted Pumpkin Seeds and Cinnamon Spiced Crème Fraîche 7.75

Starters

Truffled Pomme Frites

Gourmet French Fries tossed with Pesto, Truffle Oil and Grana Padano Served with a 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 Fire Toasted Baguette Small 9.25 Full 18

Ahi Tuna Roll

Crab and Avocado Stuffed Tuna with Sweet Chili Vinaigrette and 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

<u>Salads</u>

Fire Roasted Red and Golden Beet Salad

Beet and Goat Cheese Mousse, Mandarin Oranges, Endive Butternut Squash Lemon Balsamic Vinaigrette Small 8.75 Full 16.50

Mascarpone Stuffed Poached Pear Salad

Candied Walnuts, Cherries, Mascarpone Cheese and Spinach with Vanilla Fig Vinaigrette Small 8.50 Full 16

Olive and Feta Salad

Kalamata and Green Olives, Chick Peas, Black Beans,
Bread and Butter Pickles and Feta Cheese
Tossed with a Boursin Ranch Dressing Served over Red Cabbage and Romaine Lettuce
Small 8.50 Full 16

Caesar Cobb Salad

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

Add to your Salad

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

Entrées

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 and Caramelized Onion Hash, Topped with an 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 Heirloom Spinach and Pesto Parmesan Tuile With Spinach Ricotta and Tomato Herb Cream Sauce Small 14.25 Full 27.50

Winter Vegetable Risotto

Red and Golden Beet, Roasted Corn, Carrot, Butternut Squash Asparagus and Red Cabbage On a Bed Of Parmesan Risotto Small 14 Full27

Cabernet Braised Short Ribs

Apple Cider Bacon and Cheddar Hominy with a Crispy Potato Nest Served with 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

Petite Pork Shank Waldorf

Apples, Walnuts, Celery, Cabot Cheddar Cheese tossed with a Maple Cinnamon Aioli, with Pumpkin Spiced Mashed Potatoes and Butternut Squash Demi-Glace

Small 15.25 Full 29.50

Grilled Ribeye

Topped with a Cipollini Onion and Ricotta Stuffed Anaheim Pepper Served with Bacon Horseradish Mashed Potatoes and Rosemary Cabernet Demi-Glace Small 16.25 full 31.50

Seared Salmon

Green Chili Verde and Poblano Pepper Velouté with Bacon and Black Bean Risotto Cake Topped with a Black Bean Crema and Lotus Root Small 15.25 Full 29.50

Duck Confit Cavatelli Pasta

Aged Grafton Cheddar Cheese Mornay Sauce Tossed With Cavatelli Pasta Topped with Braised Red Cabbage And A Garlic Herb Duck Wing Small 15.25 Full 29.50

Butter Poached Lobster Risotto

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

Short Rib Ravioli

With Vermont Maple Sausage, Butternut Squash, Caramelized Onions And Local Lavender Topped with Butternut Squash Sour Cream And Carrot Chip Small 15.25 full 29.50

Kids Menu

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

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