

Soups

Roasted Tomato and Cognac Bisque
Topped with a warm Gruyère Crostini
10.50

Shrimp and Roasted Corn Chowder
Topped with a Salted Potato Nest and Corn Salsa
11

Starters

Truffled Pomme Frites
Gourmet French Fries tossed with Pesto,
Truffle Oil and Grana Padano served with a Spicy Aioli
Small 11 Full 18

Ahi Tuna Roll
Crab and Avocado Stuffed Tuna with Sweet Chili Vinaigrette and Seasonal Radishes
Small 15 Full 29

Crab Cake
Served with Creamy Chipotle Rémoulade Red Cabbage, Avocado and Tomato Salsa
Small 13 Full 25

Goat Cheese Encroute
Madagascar Vanilla and Bing Cherry Fondue, Toasted Baguette
Small 12.50 Full 24

Salads

Mascarpone Stuffed Poached Pear Salad
Candied Walnuts, Cherries, Mascarpone Cheese,
and Spinach with Vanilla Fig Vinaigrette
Small 12 Full 22

Southwest Salad
Roasted Corn, Black Beans, Tomatoes, Avocadoes, and Red Onion
served over Romaine and Red Cabbage, tossed with Chipotle Aioli
Small 12.50 Full 23

Caesar Cobb Salad
Romaine tossed with Tomatoes, Red Onion
Diced Hard Boiled Egg and Parmesan Cheese
topped with a Fire Roasted Basil Pesto Crostini
Small 12.50 Full 23

Watermelon and Beet Salad
Goat Cheese, Cucumber, Sliced Oranges served over Arugula and tossed with a Lemon Vinaigrette
Small 12 Full 22

Add to your Salad
Ribeye 12.50 – Salmon 10 – Crispy Chicken 8

Entrées

Surf And Turf

Grilled Ribeye Steak and Prosciutto Wrapped Shrimp,
Rosemary Demi-Glace with Chive Sour Cream Mashed Potatoes

Small 21 Full 41

Black Angus Burger or Veggie Burger

Smoked Gouda, Tobacco Onions, Lettuce and Tomato
on a Toasted Bun with House Pressed Grana Padano Fries

17 Add Bacon 19

Chicken or Eggplant Parmesan Risotto

Topped with a Spinach and Pesto Parmesan Tuile
with Ricotta, Spinach and Tomato Herb Cream Sauce

Small 17 Full 33

Miso Honey Salmon

Seared Salmon served with Lemon Garlic Shrimp and Creamy Velouté over Pappardelle Pasta

Small 19.50 Full 38

Vegetable Risotto

Red Beets, Roasted Corn, Carrots, Butternut Squash
and Asparagus over Parmesan Risotto

Small 17 Full 33

Peach Ponzu Pork Chop

Seared Pork Chop served with a Peach Ponzu Salsa
over Cinnamon Creamed Sweet Potato Mash

Small 17.50 Full 34

Cabernet Braised Short Ribs

Apple Cider Bacon and Smoked Gouda Hominy with a Crispy Potato Nest
served with Rosemary Espagnole Sauce

Small 19.50 Full 38

Seared Sea Scallops

Crispy Prosciutto, Garlic Cipollini Jam served with Sherry Butter Sauce,
over Sweet Pea Mashed Potatoes and Shaved Grana Padano

Small 20 Full 39

Lemon Garlic Swordfish

Charred Cherry Tomato and Shrimp Étouffée over Creamy Parmesan Risotto

Small 18 Full 35

Butter Poached Lobster Risotto

Lobster Tail, Garlic and Lemon Herb Butter served with
Roasted Corn Salsa, Lotus Root and Velouté Sauce

Small 24 Full 47

Kids Menu

Macaroni and Cheese 11 Chicken Tenders 11 Cheese Burger 12 Ribeye Steak 14