Soups

Roasted Tomato and Cognac Bisque

Topped with a warm Gruyère Crostini

11

Elote and Chorizo Bisque

Topped with Potato Nest

11

Starters

Truffled Pomme Frites

Gourmet French Fries tossed with Pesto, Truffle Oil, and Grana Padano served with a Spicy Aioli

Small 11 Full 19 *

Ahi Tuna Roll

Crab and Avocado Stuffed Tuna with Sweet Chili Vinaigrette and Seasonal Radishes

Small 16 Full 31

Crab Cake

Served with Creamy Chipotle Rémoulade Red Cabbage,

Avocado, and Tomato Salsa

Small 15 Full 26

Pulled Pork Bao Bun

Asian Slaw Tossed in a Ginger and Soy BBQ Sauce, and Chipotle Ranch Small 15 Full 26

Salads

Southwest Salad

Black Beans, Sweet Drop Peppers, Tomatoes, and Vermont Cabbot Cheddar
On top of Spinach Tossed with a Spicy Lime Aioli

Small 13 Full 24 GF

Olive And Feta Salad

Boursin Ranch Dressing, Feta, Kalamata Olives, Green Olives, Sweet Drop Peppers, Romaine, and Red Cabbage

Small 13 Full 24 GF

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 13 Full 24 *

Roasted Beet Salad

Watermelon, Goat Cheese, Tajin Roasted Walnuts, And Spinach Tossed with a Blackberry Vinaigrette

Small 13 Full 24 GF

Add to your Salad

Ribeye 12.50 - Salmon 10 - Chicken 8

GF Indicates that the dish is Gluten Free. * Indicates that the dish can be made without Gluten products. Please ask your server.

Entrees

Surf And Turf

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

Small 23 Full 44 GF

Black Angus Burger or Veggie Burger

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

Grana Padano Fries

19 Add Bacon 21 *

Elk and Wild Boar Mac and Cheese

Apple and Pear Elk Sausage, Cranberry Shiraz Boar Sausage Orecchiette Pasta Tossed with a 3 Cheese Mornay Sauce and Red Pepper Coulis Small 23 Full 44

Chicken or Eggplant Parmesan Risotto

Topped with a Spinach and Pesto Parmesan Tuile with Ricotta and Spinach with Tomato

Herb Cream Sauce

Small 20 Full 36

Vegetable Risotto

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

Small 20 Full 36 GF

Peach Pork Chop

Smoked Apple Butter, Peach and Fig Chutney, Blackberry Gastrique, Port Wine Derby over Parmesan Risotto

Small 21 Full 39 GF

Cabernet Braised Short Ribs

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

Small 23 Full 44 GF

Seared Sea Scallops

Garlic and Caramelized Onion Jam, Sherry Butter Sauce served with Sweet Pea Mashed Potatoes, Crispy Prosciutto and Shaved Grana Padano
Small 23 Full 44 *GF*

Coconut Curry Faroe Island Salmon

Coconut Curry, Sweet Anaheim Peppers, Fingerling Potatoes,

Smashed Avocado, Grilled Head on Prawn

Small 22 Full 42 *

Butter Poached Lobster Risotto

Roasted Corn Salsa, Crispy Potato Nest and Lotus Root Chips over Creamy Parmesan Risotto

Small 24 Full 47 GF

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