

APPETIZER

Crab Cakes - \$5.50 each / \$26 for 6

Chef Andrew's signature dish! Served with mixed greens, lemon vinaigrette and our herbed mayo

Truffle Mushroom Arancini (vg) - \$9

Crispy fried risotto balls filled with wild mushrooms and truffle essence, served with marinara sauce.

Caramelized Onion Crostini with Fig Jam and Blue Cheese (vg) - \$9

Sweet fig jam and savory caramelized onion jam topped with blue cheese and toasted.

Cauliflower Bisque (g vg) - \$8

Aged white cheddar and cauliflower bisque

BREAD

2 Slices Crusty Italian Bread with Olive Oil, Parmesan & Herbs (vg vc) - \$2

SALAD

Mediterranean Quinoa Salad (g v vg) - Side \$8 / Entree \$12 / Add Chicken \$7

Quinoa, cherry tomatoes, cucumbers, red onion, Kalamata olives, and fresh parsley, tossed in a lemon-herb dressing.

Caesar Salad (vg gc) - Side \$7 / Entree \$11 / Add Chicken \$7 / Add Anchovies \$2.50

Romaine lettuce served with our house-made classic Caesar dressing, shaved parmesan and croutons

Tossed Salad (g vc vg) - Side \$5

A traditional tossed salad with iceberg lettuce, grape tomato, cucumber and cheddar cheese: Dressings:

Ranch, Balsamic, Blue Cheese, Thousand Island, French, Italian, Poppyseed, Honey Mustard, Oil & Vinegar

Southwest Chicken Salad (g vc vgc) - Side \$10 / Entree \$18

Grilled chicken breast, mixed greens, black beans, corn, avocado, tortilla strips, and a creamy cilantro-lime dressing.

ENTREE

Salmon - \$16 - **Choose an Option**

Norwegian salmon fillet served with Bear Fruit Farms microgreens:

1) Garlic butter, lemon and fresh dill (g) ~ 2) Blackened (g) ~ 3) Honey Pomegranate (g)

Hot Honey Chicken - \$22

2 Baked chicken breasts glazed with our hot honey sauce

Shrimp Scampi Pasta - \$24

Sautéed shrimp with garlic, white wine, butter, and lemon, tossed with linguine and fresh parsley.

Beer Battered Fish & Chips - 1 Piece \$12 / 2 Pieces \$17

One or two 5oz cod fillets in crispy beer batter, with beer battered steak fries, tartar sauce and malt vinegar

Steak: Ribeye 12oz (g) - \$34 / Add Sautéed Mushrooms \$4

Filet Mignon 6oz (g) - \$32 / Add Sautéed Mushrooms \$4

Certified Angus Beef steaks. Mushrooms sautéed with soy sauce, rice vinegar, garlic & olive oil.

Waygu NY Strip 12oz (g) - \$47 / Add Sautéed Mushrooms \$4

550 Wagyu NY Strip. Mushrooms sauteed with soy sauce, rice wine vinegar, garlic & olive oil

Maple-Glazed Pork Chop (g) - \$27

Pan-seared pork chop with a sweet and savory maple-mustard glaze, served with roasted root vegetables and Brussel sprouts.

Broccoli Parmesan Risotto (g vc vg) - \$17 / Add Scallops (g) for \$11

Arborio rice, vegetable stock, broccoli, parmesan cheese

SIDES

Loaded Baked Potato (g vc vg) - \$5 Broccoli Parmesan Risotto (g vc vg) - \$7

Cheddar Cheese, Sour Cream, Bacon & Butter

Garlic Broccoli (g v vg) - \$7

Tender broccoli florets roasted with garlic and olive oil.

Brussels Sprouts w/ Pancetta (g vgc vc) - \$7

Balsamic reduction, shaved parmesan

Roasted Carrots (g v vg) - \$7

Roasted with honey

Parmesan Roasted Baby Potatoes (g vc vg) - \$7

Parmesan, garlic, oregano and paprika.

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Vanilla Bean with Chocolate Ganache - \$7

Cookie Assortment - \$7 1/2 Dz. / \$11 1 Dz.

g - gluten free; v - vegan; vc - vegan with changes; vg - vegetarian; vgc - vegetarian with changes; gc - gluten free with changes

Dining room open Wednesday through Sunday, 4pm to 8pm. Reservations required.

Meal selections required in advance, excluding dessert & beverages