



APPETIZERS

SHRIMP AND SAFFRON RISOTTO, RED EYE GRAVY WITH PROSCIUTTO AND SHITAKE \$13

OYSTER "POPCORN" CORNMEAL FRIED, GRILLED CORN AND POBLANO RELISH, LEMON GARLIC AIOLI, HONEY SRIRACHI \$11

BAKED BRIE EN CROUTE, APPLES, BERRIES, CANDIED PECANS, TART CHERRY SAUCE, ASSORTED CRACKERS \$13

FRIED CHICKEN LIVERS, HOUSE HOT SAUCE, LEMON ZEST, ROASTED GARLIC AIOLI \$8

ESCARGOT, BABY SPINACH, PORCINI, GARLIC, MARSALA, DEMI-GLACE \$12

JUMBO LUMP CRAB, NUESKE'S BACON MACARONI AND CHEESE \$14

BEEF CARPACCIO, MIXED GREENS, CAPERS, GARLIC HERB MAYO, LEMON, OLIVE OIL \$12

FRIED GREEN TOMATOES, PARMESAN CHEESE, CHERRY PEPPER REMOULADE \$8

SNAKE RIVER FARMS KOBE BEEF SLIDERS, CHEDDAR CHEESE, CARAMELIZED ONIONS, HAND CUT FRIES \$14

SOUP

CREATIVE CREATION OF THE DAY (PRICED ACCORDINGLY)

SALADS

HOUSE SALAD SELECT BABY GREENS, GOAT CHEESE, CANDIED PECANS, BOSCH PEARS, SUN-DRIED CHERRIES, CHAMPAGNE VANILLA BEAN VINAIGRETTE \$9.5 HALF \$5

CAESAR, ROMAINE HEARTS, ESCAROLE, PARMESAN, HERB CROUTONS, ANCHOVY LEMON DRESSING \$9.5 HALF \$5

ICEBERG WEDGE, VINE RIPE TOMATO, APPLE WOOD SMOKED BACON, HARD COOKED EGG, CROSTINI, CREAMY AND CRUMBLER BLUE CHEESE \$9.5 HALF \$5

BABY KALE, ROASTED YELLOW BEETS, EDAMAME, RED RADISHES, STRAWBERRIES, PARMESAN CHEESE, CRACKED BLACK PEPPER, LEMON VINAIGRETTE \$9.5 HALF \$5

ENTREES

12 OZ BONE IN STUFFED SNAKE RIVER FARMS KUROBUTA PORK RIB CHOP, FONTINA AND PROSCIUTTO STUFFED, PORCINI DEMI-GLACE CREAM \$28

SAUTÉED YELLOWTAIL SNAPPER, CILANTRO LIME JICAMA SLAW, MANGO CUCUMBER JALAPEÑO SALSA M.P.

SAUTÉED GULF SHRIMP, FOUR CHEESE TORTELLINI, BASIL PESTO \$21

GRILLED FILET MIGNON, NUESKE'S BACON BOURSIN CHEESE, PINOT NOIR GLAZED ONIONS \$27

POTATO ENCRUSTED ATLANTIC SALMON, PORTOBELLO ROSEMARY BEURRE BLANC \$22

SHRIMP AND CRAB POT PIE, LOBSTER VELOUTÉ, EDAMAME, GRILLED CORN, FINGERLING POTATOES, PASTRY TOPPING \$28

MEATLOAF - GROUND BEEF & PORK, ROSEMARY, TOMATOES, ONIONS, MARSALA GRAVY \$16

ALMOND ENCRUSTED ASHLEY FARMS CHICKEN CHOP, FRUIT SALSA, BEURRE BLANC \$17

ALL ENTREES ARE SERVED WITH SEASONAL VEGETABLE AND CHOICE OF HAND CUT FRIES, MASHED POTATOES OR SUN DRIED TOMATO POLENTA - ADD MIXED GREEN SALAD \$2

WE WILL GLADLY ACCOMMODATE ANY SUBSTITUTION REQUESTS FOR \$2

Notice: Consumption of raw or undercooked foods may increase the risk of food borne illness