

Starters

Tuna Tartare*

Fresh ginger, cilantro, sesame-tamari dressing, ponzu glaze, wasabi, fried wontons
13.50

Baked Brie in Puff Pastry

Pineapple chutney, apples, red grapes, crackers
13.00

Shrimp Cocktail

Tito's vodka-chive cocktail sauce
15.50

Smoked Rainbow Trout

Hickory smoked rainbow trout, capers, red onions,
blackberry horseradish
12.50

Crab Cake

Pan fried Alaskan king and red crab, shrimp, bell pepper, tomato-thyme beurre
blanc
12.75

Black Chilean Mussels

Thai basil, yellow curry-coconut broth
16.75

Baked Escargot

Escargot, artichoke hearts, garlic butter,
melted brie, crostini
13.00

Jumbo Mushroom Caps

Sautéed in garlic butter, crostini
14.00

Caprese Salad

Sliced tomato, fresh mozzarella, fresh basil, balsamic vinaigrette
11.00

Caesar Salad

Romaine, parmesan, lemon, whole-grain croutons, anchovies on request
À la carte - 6.50 - with dinner entrée - 2.50

Beet & Mixed Green Salad

Roasted beets, assorted greens, goat cheese crème fraîche, pecans
À la carte - 6.50 - with dinner entrée - 2.50

Soup du Jour

Cup	Bowl
4.50	7.00

House Salad

(Included with your dinner)

Mixed greens, shredded carrots, grape tomatoes, cucumbers, house-made whole-grain croutons,
Choice of ranch, blue cheese, raspberry-poppy seed, maple balsamic or 1000 island dressing

*Consuming raw or undercooked seafood may increase your risk of food-borne illness, especially if you have a medical condition.

Entrees

All dinners include
House salad, appropriate starch, seasonal vegetables, bread & butter

Prime Rib

Baked potato, creamed horseradish, au jus
8 oz. cut - 31.00 12 oz. cut - 42.00

12 oz. New York

Baked Potato
35.00

8 oz. Filet Mignon

Baked Potato
48.00

Rare - red center, cool

Medium Rare - red, warm center

Medium - very pink

Medium Well - slightly pink, not as tender Well Done - no pink, not tender

BBQ Baby Back Pork Ribs

A full rack, Cajun rub, apple butter BBQ sauce, mashed potatoes
31.00

Baked Mero Sea Bass

Filo wrapped, feta cheese, roasted garlic, spinach,
tomato thyme beurre blanc, long grain & wild rice
39.50

Jerk Spice Crusted Salmon

Grilled on mixed greens,
red pepper jelly glaze, crispy fried onions, long grain & wild rice
28.50

Stuffed Herb-Crusted Roasted Chicken

Smoked bacon, mushrooms, caramelized onions, swiss cheese, poultry onion jus,
mashed potatoes
29.50

Roasted Half Duckling

Blackberry brandy sauce, mashed potatoes
36.50

Vegetable Napoleon

Breaded eggplant, roasted red pepper, grilled Portobello & red onion, spinach,
provolone, marinara
23.00

Children's Menu

House-Made Macaroni & Cheese seasonal vegetable 10.00
Penne Pasta butter & parmesan or marinara sauce 8.00 Add meatballs 3.00
Beef Sliders two burgers, ketchup, carrot sticks or French fries 9.75
BBQ Baby Back Pork Ribs sweet-spicy BBQ sauce, mashed potatoes 14.75
Chicken Strips with ranch dressing & french fries 8.50
Top Sirloin 5 oz. sliced, served with french fries 13.50
Carrot Sticks with ranch dressing 4.00