



~Entrees~

Tapioca Fried Wild Sea Bass

Vegetable Jasmine Rice, Sautéed Baby Bok Choy, Ginger Soy Scented Shitake Mushrooms, Daikon Sprouts, Vietnamese Herb Vinaigrette

26

Pan Roasted Salmon (Sustainably Farmed)

Warm Beluga Lentil Salad, Pickled Shallots, Mache Salad and Ham Hock Jus

26

Pan Seared Day Boat Scallops

Fuji Apple and Duck Confit Waldorf Salad, Mashed Potatoes and Natural Jus

29

Herb Roasted Game Hen

Grilled Chicory, Fingerling Potatoes, with Cranberry Bread Crumbs and Local Honey

23

Pancetta Wrapped Pork Loin

Wild West Coast Mushroom and Caramelized Onion Stuffing, Sautéed Haricots Verts with Porcini Pork Jus and Herbs

26

Almond Wood Grilled Angus Bistro Steak

Fried Baked Yukon Gold Potato, Roasted Zucchini Squash, Olive Tapenade Vinaigrette

28

Lamb Two Ways

Grilled Lamb Chops, Arugula Salad, Olives, Chorizo Vinaigrette
Lamb Osso Bucco, Creamy Polenta, Pearl Onions, Oven Dried Tomato, Gremolata

38

Wood-Fired Grilled Filet Mignon

Mashed Potatoes, Roasted Garlic Butter, Sautéed Broccolini, Grilled Hen of the Woods Mushrooms and Sauce Bordelaise

39

Side Dishes

Truffle Mac n' Cheese Creamy Polenta Mashed Potatoes Grilled Chicory Caramelized Mushrooms
Sautéed Haricots Verts Seasonal Vegetables Sautéed Spinach Roasted Fingerling Potato

6

~Executive Chef Kelly McMullen~

~Sous Chef Colton Harmon~