

~ Dinner Menu ~

Starters

Sushi Roll 7

*Cucumber, Carrot, Avocado, Cream Cheese Wrapped in Nori & Sushi Rice,
Served Pickled Ginger, Wasabi & Spicy Yum Yum Sauce ~ Add Shrimp ~ 9*

Crispy Cauliflower 8

Southwestern Spiced with Cotija Cheese & Honey Chipotle Lime Dipping Sauce

Charcuterie Board 16

Chicken Apple Sausage, Cheddar Brat and Chorizo Sausage with Smoked Gouda, Cheddar and Blue Cheeses

Bruschetta Trio 14

Shrimp Caprese, Roasted Vegetable and Anti Pasto

Bang Bang Shrimp 13 ~ Fried Shrimp, Sweet & Spicy Sauce

Crab Cakes 16 ~ Pan Seared with New Orleans Remoulade

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad 5

*Whole Artisan Baby Greens with Cucumbers, Shaved Red Onion, Avocado, Carrot,
Red and Yellow Grape Tomato's with Choice of Dressing*

Entrée Salads

Apple Fruit Salad 13

*Mixed Green, Diced Apple, Mandarin Oranges, Grapes, Candied Pecans with an
Apple Cinnamon Vinaigrette*

Choice of Grilled Chicken 16, Grilled Shrimp 18, or Blackened Mahi 21

Fall Cous - Cous Salad 13

*Roasted Butternut Squash, Israeli Cous Cous, Arugula, Goat Cheese, Grape Tomatoes, Red Onion,
Toasted Pine Nuts, Tossed in a Pomegranate Vinaigrette*

Choice of Grilled Chicken 16, Grilled Shrimp 18, or Blackened Mahi 21

Roasted Pear and Sweet Potato Salad 11

*Mixed Greens, Fall Spiced Roasted Pear, Roasted Sweet Potato, Blue Cheese, Dried Cherries,
Toasted Pumpkin Seeds & Walnuts Served with a Maple Lemon Vinaigrette*

Choice of Grilled Chicken 14, Grilled Shrimp 16, or Blackened Mahi 19

 *Menu items can be made gluten free*

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

Black Bean Chipotle Burger 12

Eight Ounce Prime Club Burger 14

Entrées

***GF* Filet Mignon ~ Five Ounce 29 ~ Twin Fives 38**

Blue Cheese Scallion Butter or Béarnaise Sauce

***GF* Grilled French Breast of Chicken 26**

*Honey Orange Sage Marinated, Served Over Autumn Rice,
Finished with a White bean & Sausage Ragout*

Porter Braised Short Ribs 32

House Braised in a Local Craft American Porter with Wild Mushroom Demi

Crab Stuffed Salmon 29

Baked on Cedar Plank, Topped with a Maple Orange Glaze, Served with Autumn Rice

***GF* Porterhouse Pork Chop 26**

*Grilled Pork Chop with Southern Fried Apple Cabbage, Butternut Squash Risotto,
Finished with an Apple Cider Gastrique*

***GF* Pan Seared Scallops 33**

With a Boursin Leek Sauce & Autumn Rice

***GF* Duck Breast 30**

Pan Seared with a Berry Balsamic Gastrique, Accompanied by a Butternut Squash Risotto

Shrimp and Asiago Gnocchi 26

Sauteed Shrimp with Grape Tomatoes, Pesto, Toasted Pine Nuts, Shaved Parmesan

Butcher Block & Fresh Seafood Features ~ Market Price

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*Please let us know if you have any special dietary requests*

***GF*** Menu items can be made gluten free