

# Dinner Menu

## The Beginning

<b>Italian Stuffed Artichoke</b>	<b>\$16</b>	<b>Jumbo Shrimp Cocktail</b>	<b>\$24</b>
Fresh herbs, garlic, shallots, white wine, & breadcrumb stuffed artichoke drizzled with olive oil.		4 Poached shrimp, with bloody mary cocktail sauce.	
<b>Bacon Jam</b>	<b>\$16</b>	<b>Lobster &amp; Crab Cake</b>	<b>\$20</b>
Served with warm brie and crostini.		Served with roasted corn salsa & smoked pepper crema.	
<b>Polenta Fries</b>	<b>\$17</b>	<b>Moules Frites</b>	<b>\$26</b>
Sun-dried tomato ketchup, roasted garlic aioli, crispy prosciutto, parsley, Calabrian chili.		PEI Mussels, chorizo sausage, garlic, white wine, shallot, butter, crispy pancetta, served over fries.	
<b>Chef's Daily Soup</b>	<b>\$5 / \$7</b>		
<b>Coconut Lobster Bisque</b>	<b>\$8 / \$10</b>		

## Greens

*Dressing: Bleu Cheese, Caesar, Balsamic, Honey Mustard, Italian, Ranch*  
*Add: Chicken 8, Salmon 9, Shrimp 9*

<b>The Wedge</b>	<b>\$15</b>	<b>Green Tomato Stack</b>	<b>\$16</b>
Iceberg, grape tomatoes, red onion, bleu cheese crumbles, bleu cheese dressing, & bacon.		Lemon whipped ricotta, avocado, finished herb oil, & crispy capers.	
<b>Classic Caesar Salad</b>	<b>\$12</b>	<b>Blood Orange Salad</b>	<b>\$12</b>
Romaine, traditional dressing, parmesan, & croutons.		Arugula, spinach, gorgonzola, pecans, thinly sliced shallots, blood oranges, & balsamic vinaigrette	

## Noodles

<b>Spaghetti Carbonara</b>	<b>\$25</b>	<b>Creamy Chicken Piccata Gnocchi</b>	<b>\$30</b>
Pancetta, white wine, onion, egg yolk, Parmigiano Reggiano, & heavy cream.		Seared chicken cutlets, EVOO, garlic, white wine, stock, heavy cream, capers, lemon zest & juice.	
<b>Dirty Martini Pasta</b>	<b>\$28</b>	<b>Seafood Pappardelle</b>	<b>\$35</b>
Spaghetti, EVOO, green olives, garlic, lemon zest, vodka, heavy cream, butter, parsley, & parmesan.		Mussels, clams, scallops, EVOO, shallots, lemon juice, white wine, parsley, tomatoes, & crostini.	
<b>Short Rib Ragu</b>	<b>\$26</b>		
Pappardelle pasta, cabernet reduction, fresh herbs, house-made short rib, & shaved parmesan pecorino cheese			

## Seafood

<b>Sun-Dried Tomato Grilled Salmon</b>	<b>\$38</b>	<b>Chilean Seabass</b>	<b>\$45</b>
Served over lemon herb orzo risotto pasta, creamy sun-dried tomato & artichoke sauce.		Pan seared seabass, blood orange beurre blanc.	
<b>Grilled Scallops</b>	<b>\$40</b>		
Over Parsnip puree, toasted hazelnut, & fresh thyme. Drizzled with sherry honey sauce.			



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## Poultry

**Duck Breast** \$50  
Pan seared duck breast with blackberry sauce.

**Apple Cider – Glazed Chicken** \$32  
Served with apple & turnip slaw finished with cider glaze.

**Garlicky Greek Chicken** \$26  
Seared airline chicken breast, EVOO, lemon, garlic, & fresh oregano served over asparagus, zucchini, & lemon slices.

## Prime Chargrilled Steaks

**NY Strip Steak** \$38  
12 oz. with demi-glace

**Filet Mignon** \$48  
6 oz. topped with steak butter.

**Ribeye Steak** \$60  
16 oz. topped with steak butter.

**Domestic Rack of Lamb** \$58  
Dijon herb encrusted with mint demi-glace.

**Braised Short Rib** \$36  
Beef short rib braised in a cabernet reduction.

## Vegan & Vegetarian

**Lentil Bolognese Pasta** \$30  
Served over pappardelle pasta.

**Whole Roasted Cauliflower Steak** \$25  
Finished with garlic, lemon, & fresh herb sauce.

## Sides

Baked Idaho Potato 5

Yukon Buttery Mashed Potatoes 5

Parsnip Puree 5

Orzo Risotto 5

Roasted Root Vegetables 5

Asparagus 7

Sautéed Zucchini 5

## Children's Menu 9

*Served with choice of drink, one side, and a scoop of ice cream.*

Chicken Tenders

Grilled Cheese

Cheese Pizza – Only Lunch

Children's Burger

Pasta with Butter or Marinara

Peanut Butter & Jelly Sandwich

## The End

Let us tell you about our desserts tonight...

because dessert is always a good idea!

