

-DINNER-

-For The Table-

Shrimp Cocktail Ceviche | 13

Citrus Marinated Shrimp, Cucumber, Celery, Red Onion, Cilantro, Blue Corn Tortilla Chips

Grilled Baby Brie | 13

Brandied Blackberry, Pistachio Dukkah, Fresh Herb Salad, Grilled Baguette

Spinach Artichoke Dip | 11

Fontina and Cream Cheeses, Artichoke Hearts, Caramelized Onions, Baby Spinach, Blue Corn Tortilla Chips

Fried Calamari | 11

Frisee, Radish, Scallion, Sesame, Miso Aoli

-Soup and Salad-

French Onion Soup | 9

Rich House Made Onion Soup Topped with Brioche Croutons and Gruyere Cheese

Fall Caesar Salad | 10

Romaine Hearts, Radicchio, Focaccia Croutons, Grana Padano

Greek Salad | 10

Romaine Hearts, Cherry Tomato, Red Onion, Kalamata Olive, Cucumber, Feta Cheese, House Made Greek Dressing

Salmon Niçoise Salad | 13

Mixed Field Greens, Butter Poached Salmon, Capers, Green Beans, Fingerling Potato, Soft Cooked Egg, Lemon Dijon Vinaigrette

-Entrees-

Mushroom Carbonara | 19

Fusilli Pasta, Bacon, Sweet Peas, Creamy Porcini Mushroom Sauce, Grana Padano

Fall Gnocchi | 19

Braised Pork Ragu, Roasted Squash, Grana Padano

Faroe Island Salmon | 32

Quinoa, Roasted Squash, Brussels Sprouts, Marcona Almond Pesto

Juniper Brined Double Bone Pork Chop | 32

Mashed Red Potatoes, Broccolini, Fire Roasted Apples

Smoked Half Chicken | 26

Mashed Red Potatoes, Roasted Mushrooms, Bourbon Butter Sauce

Chicken Saltimbocca | 28

Lightly Breaded Chicken Breast, Prosciutto, Creamy Polenta, Broccolini, Mushroom Marsala Sauce

Citrus Braised Lamb Shank | 38



Roasted Red Potatoes and Squash, Red Wine Tomato Sauce, Herb Salad

12 oz. USDA Prime Ribeye | 42

Mashed Red Potatoes, Grilled Asparagus, Peppercorn Sauce

8 oz. Angus Filet | 38

Whipped Potatoes, Grilled Asparagus, Roasted Fennel, Port Wine Demi Glace

 Indicates vegetarian options
 Indicates items that can be prepared gluten free

Please advise your server of any food allergies or dietary restrictions prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness

Ask your server for Kids Meal and Dessert options

MAKE A RESERVATION
816.629.2533

Executive Chef
Nash DeJesus