

## Appotizers

**Warm Mixed Olives**, Served with Grilled Pita Bread 5.95 with Hummus 7.95

**Charred Buffalo Wings**, Celery Sticks and Chunky Blue Cheese 9.95 GF

**Mozzarella Sticks**, House Made with Marinara 9.95

**Seared Lump Crab Cake**, Pickled Shitake Mushrooms, Petite Pea, Frissee Salad and Ginger Lime Aioli 13.95

**Prince Edward Island Mussels**, with Garlic, With Wine, Nueske's Smoked Bacon, Savoy Cabbage, Cream and Crostini 12.95

**Jumbo Shrimp**, with Pickled Radish and House Cocktail Sauce 15.95 GF

## Soups and Salads

### **Add Any of the Following:**

Chicken 6, Steak\* 8, Salmon\* 8, Shrimp 3 each

**Caesar Salad**, Romaine, Broken Bread Croutons, Anchovies, Caesar Dressing 8.95 half order 6.95

**Baby Field Greens**, Shaved Fennel, Apple, Greek Feta, Toasted Almonds and Champagne Vinaigrette 9.95 half order 6.95 GF V

**Cherries, Nuts and Berries**, Mixed Greens, Seasonal Fresh Berries, Caramelized Pecans, Gorgonzola and Poppy Seed Dressing 10.95 half order 6.95 V

**Side Salad**, Mixed Greens and Vegetables, Choice of Dressing 2.95

**Lobster Bisque**, Lobster, Mushrooms, Sherry and a Puff Pastry Twist Cup - 7.95, Bowl - 14.95

**Soup Du Jour** Cup - 5, Bowl - 7

## From the Grill

<b>Certified Angus Grass Fed</b>		<b>USDA Prime</b>		<b>Strauss</b>	
13 oz Strip	35	6 oz. Filet	27	12 oz. Strip	32
8 oz. Flat Iron	26	8 oz. Filet	35	14 oz. Ribeye	35

### **Choice of Sauce or Butter**

Horseradish Cream      Truffle or Herb Butter  
Veal Demi Glace

### **Choice of Side Dishes 2.95 each**

Sautéed Mushrooms	Fingerling Potatoes	Caramelized Carrots
Vegetable of the Day	Mashed Potatoes	Caramelized Onions
Grilled Asparagus	French Fries	

Consuming raw or undercooked meat, eggs and/or seafood can increase your risk of foodborne illness.  
\*These items may contain raw or undercooked ingredients

## House Favorites

**Grilled Salmon,** Over Quinoa, Kale and Shimeji Mushrooms with Blood Orange Gastrique, Citrus and Micro Greens 25.95 GF

**Panko Crusted Lake Perch,** with Pea Shoot, Shitake and Sesame Salad, Miso Aioli and Crispy Lotus Root 23.95

**Chef's Fresh Catch of the Day,** Market Price

**Lobster Strozzapreti Pasta,** Lobster, Spinach, Shimeji Mushrooms, Baby Tomatoes, Meyer Lemon Butter, Chives and Shaved Parmesan 28.95

**Braised Angus Beef Short Ribs Stroganoff,** over Torchetti Pasta with Exotic Mushrooms, Broccolini, Baby Tomatoes and Crème Fraîche 26.95

**Stir Fry Vegetables,** with Soy Gastrique Over Sticky Rice 12.95 V

Add Chicken 6, Steak\* 8, Salmon\* 8, Shrimp 3 each

**Truffle Cheese Ravioli,** tossed with Baby Heirloom Tomatoes, Exotic Mushrooms, Butternut Squash, Arugula and Balsamic Brown Butter 23.95

**Chicken Parmesan,** Panko Crusted with Sautéed Spinach, Tomato and Provolone with Pasta Marinara 19.95

**Grilled Chicken Breast,** Over Fingerling Potatoes, Brussel Sprouts, Mushroom Hash and Sherry Vinegar Gastrique and Micro Greens 22.95

**Grilled Twin 6 oz. Pork Chops,** with Mashed Potatoes, Broccolini, Maple Versus and Compressed Green Apple 24.95

V = Vegetarian Dish      GF = Gluten Free

Menu by

Chef Beau Schmidt

Chef de Cuisine Billy Thurman

Separate checks for large groups may slow the ordering and guest check settlement process.  
Please be patient as we work to serve you best. A 20% Gratuity will be added to parties of eight or larger.