

Dinner Menu

STARTERS

SOUP DU JOUR 6/8

CRISPY BRUSSELS SPROUTS 13

applewood smoked bacon, maple spiked balsamic, parmesan

MAYTAG CHIPS 15

bleu cheese sauce, bleu cheese crumbles, scallions

BACON-WRAPPED SHRIMP 17

creamed corn, drop pepper relish

SALADS

Protein Additions: Steak (7oz.) 17 • Salmon (Small) 8 / (Large) 14
Chicken (Grilled or Blackened) 7 • Shrimp (4) 8

SPRING BURRATA SALAD 16

*grilled artichokes, balsamic cippolini onions, butter lettuce,
crispy prosciutto, sherry vinaigrette*

ROASTED BEET SALAD 15

*pecans, goat cheese, cucumbers, arugula, charred carrot,
crispy quinoa, balsamic vinaigrette*

ENTRÉES

CEDAR-PLANKED SALMON 29

Swiss chard, fingerling potatoes, preserved lemon & fennel buerre blanc

SAUTÉED CHICKEN 26

*over bucatini (choice of piccata style with lemon caper cream or
chicken parmesan with marinara and fresh mozzarella)*

SEARED BLACK COD 30

*cauliflower purée, gnocchi, shiitake mushrooms,
grilled bok choy, shrimp cream*

GRILLED PORK CHOP 30

BBQ-mustard glaze, choice of two sides

BEEF AGNOLOTTI 26

*charred corn, ricotta cheese, smoked cabbage, aleppo corn crema,
confit tomatoes & onions, poached egg, shaved parmesan*

CHAR-GRILLED NY STRIP STEAK 45

12oz., red wine reduction, choice of two sides

GRILLED RIB-EYE 48

14oz., red wine reduction, choice of two sides

GRILLED FILET OF BEEF IMPERIAL

6oz. 40 / 10oz. 50

red wine reduction, choice of two sides

Steak Additions - \$3 each: garlic & bleu cheese butter, horseradish butter,
mâitre d' butter, trumpet mushrooms, sautéed onions

ON THE SIDE

BAKED IDAHO POTATO • BAKED SWEET POTATO • MASHED POTATOES
COLLARD GREENS • ROASTED ASPARAGUS • WHITE BEANS & PORK
SAUTÉED CARROTS • SEASONAL VEGETABLES
CRISPY BRUSSELS SROUTS (+1 SPECIALTY BRUSSELS SPROUTS)