

Entrées

{ served with your choice of artisan breads & whipped butter }

RAINBOW TROUT | \$30

mandarin oranges, arugula, toasted walnuts, goat cheese & citrus butter sauce

LOBSTER PASTA | \$28

orecchiette pasta with lobster, grape tomatoes & vine ripened yellow tomato basil sauce

BACON WRAPPED PORK TENDERLOIN | \$24

arugula, kale, golden raisin polenta, local honey & baby carrots

SEARED SEA SCALLOPS | \$30

almond citrus risotto, english peas & mint pesto

SOY MAPLE GLAZED SALMON | \$24

cauliflower, pistachios, dried cranberries & wild rice

ORGANIC AIRLINE CHICKEN BREAST | \$26

heirloom tomato sauce, house made gnocchi, english peas & aged balsamic

From the Grill

{ served with your choice of artisan breads with whipped butter, grilled asparagus, truffle mushrooms & choice of whipped yukon gold potatoes, smashed fingerling potatoes or rice pilaf }

8 oz. BEEF TENDERLOIN | \$34

16 oz. RIBEYE | \$36

14 oz. NEW YORK STRIP | \$30

12 oz. BERKSHIRE PORK CHOP | \$28

Ala Carte Sauces & Sides

available as an accompaniment to an entrée

HOLLANDAISE SAUCE | \$3

CREAMY HORSERADISH SAUCE | \$3

MELTED BLUE CHEESE | \$3

VEAL DEMI GLAZE | \$3

SEARED SCALLOPS* (4) | \$12

GRILLED GULF SHRIMP* (4) | \$10

EXECUTIVE CHEF, MATTHEW HANKINS | EXECUTIVE SOUS CHEF, JUAN VALLEJO-MARTINEZ

private dining available | eighteen percent gratuity added to groups of eight or more

gluten free bread and pasta is available upon request | *consuming raw or undercooked foods can increase the risk of food borne illness