

STARTERS

CRAB GRATIN Creamed Spinach Pernod	10
GRILLED SEA SCALLOPS Puff Pastry Crisp Celery Root Puree Truffle	10
MUSHROOM, GOAT CHEESE & PICKLED RED ONION MARTINI	8
SAUTEED SHRIMP Crispy Risotto Fontina Cheese Oven-dried Tomato	10
WARM GORGONZOLA CAKE Port Wine Roasted Figs Pancetta	9
SMOKED CHICKEN WITH MASCARPONE & CHEDDAR CHEESE RAVIOLI Brown Butter	9

SOUP & SALAD

ROAST PARSNIP SOUP Duck Confit	7
WILD MUSHROOM SOUP Porcini & Truffle Ravioli	7
RED LEAF SALAD Shaved Fennel Red Onion Toasted Walnuts Citrus Vinaigrette	6
SIMPLE SALAD Oven-dried Tomatoes Parmesan Basket Toasted Almonds Balsamic Vinaigrette	7

ENTREES

ASIAGO STUFFED GNOCCHI Sautéed Spinach Roasted Acorn Squash Caramelized Onion Lemon Butter	21
BLACKENED BONE-IN RIBEYE Asiago Mashed Potatoes Asparagus Red Wine Sauce	32
BRAISED SHORT RIBS Parsnip Hash Browns Creamed Leeks	24
CRAB & HORSERADISH CRUSTED TILAPIA Jasmine Rice Champagne Sauce	19
GRILLED FILET OF BEEF Charred Red Onion Maytag Blue Cheese	29
SAUTEED CHICKEN TENDERS Fusilli Pasta Mushrooms Asparagus Pesto Cream	19
ROAST BREAST OF CHICKEN Orzo Pasta Tomato-Feta Vinaigrette	19
FENNEL-ALMOND CRUSTED SABLE Cherry Tomato Salad	25
GRILLED PORK TENDERLOIN Creamy Polenta Roast Shallot	21