

DINNER

# Menu



## FIRST COURSE

**\*ROASTED BEETROOT & PUMPKIN SALAD \$12**

Wilted Spinach | Arugula | Goat Cheese  
Spiced Walnuts | White Balsamic Reduction

**\*CHARRED OCTOPUS \$14**

Arugula | Pickled Fennel  
Heirloom Tomatoes | Red Onion  
Lemon-Thyme Vinaigrette

**\*BACON WRAPPED SHRIMP \$13**

Horseradish Cream

**\*SEARED PORK BELLY \$12**

Five Spice | Local Maple Honey  
Pistachio Crust

**TOMATO BISQUE \$10**

### Kids Menu

Penne Alfredo \$12.95  
Add Chicken \$3.00

Fish & Chips \$15.95

Macaroni & Cheese \$10.95

## SECOND COURSE

**SEARED DIVER SCALLOPS \$34**

Shrimp Risotto  
Roasted Garlic Cream | Asparagus

**12oz CREEKSTONE RIBEYE \$32**

Gorgonzola Cream | Roasted Potatoes  
Crispy Brussels

**STUFFED FLOUNDER \$28**

Crab Imperial | Lemon Beurre Blanc  
Roasted Potatoes | Asparagus

**BOURSIN STUFFED CHICKEN \$26**

Herb Cheese | Mushroom Madeira  
Roasted Asparagus  
Rice Pilaf

**RACK OF LAMB \$36**

Pistachio Crust | Pinot Noir Reduction  
Roasted Potatoes | Asparagus

\*Can Be Served Gluten Free

## THIRD COURSE

**WAFFLE & ICE CREAM SLIDER \$6**

Chocolate Syrup | Whipped Cream | Caramel Glaze

ASK YOUR SERVER FOR TODAY'S ADDITIONAL DESSERT SELECTIONS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.