



Dinner Menu

SOUP & SALADS

Soup du Jour 9.00

House Green Salad~apples, bleu cheese, candied walnuts & house vinaigrette 9.00

Ⓞ **Caprese Salad**~roma tomatoes, buffalo mozzarella, fresh basil & balsamic reduction 11.00

Wedge Salad~iceberg lettuce, lardons, tomatoes, bread crumbs & house-made bleu cheese dressing 10.00

Ⓞ **Arugula Salad With Seasonal Fruit**~goat cheese, hazelnuts & balsamic vinaigrette 12.00

STARTERS

Fried Brussels Sprouts~sweet soy-honey glaze & sesame seeds 9.50

Duck Confit Spring Rolls~carrots, peppers, cabbage, scallions & cilantro with wasabi cream sauce 14.50

Crab Cakes~house-made cole slaw & jalapeno remoulade 15.50

Ahi Tuna Tartare~mango/avocado & red pepper salsa with fried wonton chips 14.00

Salt & Pepper Calamari~spicy cocktail sauce & lemon aioli 12.00

Tempura Green Beans~mama lil pepper aioli 9.00

Steamed Manila Clams~white wine, shallots, chili flake, lemon, garlic, linguica & rustic bread 15.00

SIDES

creamy polenta 6.00

sauteed spinach 6.00

grilled asparagus 6.00

sauteed green beans 6.00

roasted brussels sprouts 7.00

black truffle & gruyere mac & cheese 13.00

ENTRÉES

Ⓞ **503 Surf & Turf**~bacon-wrapped filet, shrimp scampi, roasted marble potatoes, green beans & compound butter 29.00

Ⓞ **Pan Seared Chicken Breast**~spring pea risotto & herbed pan jus 25.00

Ⓞ **Jambalaya**~butter poached shrimp, andouille sausage, chicken, basmati rice & cajun stew 19.50

Ⓞ **Maple Braised Pork Belly**~creamy polenta, mama lil peppers, poached egg & chimichurri sauce 17.50

Ⓞ **Pan Seared Sea Scallops**~parsnip puree, caramelized apples, spinach, walnuts & cider gastrique 32.00

Seafood Linguine~manila clams, marinated shrimp, sundried tomatoes, arugula & garlic/white wine sauce 18.50

Ⓞ **Seared Alaskan Halibut**~grilled asparagus, oven roasted potatoes & hazelnut brown butter 30.00

Ⓞ **St. Louis Style Spare Ribs**~house spice rub, baked beans, house-made cole slaw 23.50

Steak Frites~grilled top sirloin, french fries tossed with bleu cheese, spinach & red wine gastrique 24.50

PIZZA

Margherita~tomato sauce, fresh basil, mozzarella & parmesan cheeses 17.00

Kind Of Bleu~caramelized onions, apples, bleu cheese, arugula & cider gastrique 18.00

****Italiano**~napoli salami, sausage, pepperoni, wild mushrooms, tomato sauce, mozzarella & parmesan cheeses 19.00

Ⓞ Gluten Free

** Wild mushrooms are not an inspected item.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.