

## APPETIZERS

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Cornflake Battered Chicken and Waffle -

*Buttermilk waffle, cinnamon-roasted pumpkin puree, jalapeño-maple syrup - 13*

Bleu Cheese Stuffed Dates - -

*Wrapped in crispy bacon, toasted almonds, balsamic reduction - 12*

Mushroom Forrester - -

*Portobello mushrooms, roasted tomato, Dijon, shaved parmesan, white truffle oil, grilled baguette - 10*

P.E.I Sautéed Mussels -

*Simmered in sherry broth, wilted kale, bleu cheese crumbles, smoked bacon, grilled bread - 14*

Confit Duck Drummettes -

*Gently tossed with buffalo sauce, served with our house bleu cheese dressing and chives - 12*

Steak Tartare -

*Diced grass fed beef, chopped egg, chives, capers, Dijon, shallots, Worcestershire, black truffle - sea salt potato chips - 13*

## SALADS

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Harvest -

*Roasted apples, caramelized cipollini onions, crasins, baby spinach, Manchego cheese, candied walnuts, pumpkin goddess dressing - 11*

Kale Caesar -

*Tom leafy greens, house made creamy dressing, herb croutons, pickled red onion, shaved parmesan - 12*

Grilled Romaine Wedge -

*Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10*

Simple Greens -

*Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8*

Add to salad - Chicken 5, Salmon 7, Steak 8



**Exec Chef / Owner Julie Cutting**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

## SOUPS

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Soup Of The Day -

*Chef's daily creation - 8*

French Onion -

*Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9*

Lobster Bisque -

*Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP*

## ENTRÉES

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Black Garlic Crusted Ribeye -

*Caramelized onion mashed potatoes, herb roasted baby carrots, gorgonzola compound butter - 36*

Signature Braised Short Rib -

*Au gratin potatoes topped with crispy bacon, grilled broccolini, red wine reduction - 24*

Crispy Skinned Organic Salmon -

*Purée of sunchoke, sautéed spiralized zucchini & summer squash with red onion, orange crema sauce - 22*

Cider Glazed Pork Chop -

*Cinnamon-apple cornbread stuffing, pan seared brussel sprouts, sage-brown butter - 26*

Rosemary Marinated Lamb Coulotte -

*Caramelized garlic and lemon zest hummus, tahini rubbed roasted cauliflower, Harissa relish - 27*

Pan Seared Chicken Statler -

*Wild rice with cranberries and walnuts, roasted baby carrots, green curry beurre blanc - 21*

Pan Roasted Duck Breast -

*Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27*

Vegetarian Burrata Ravioli -

*Baby spinach, tomato, caramelized onion and portobello mushrooms, pesto sauce, balsamic reduction, grilled bread - 18*

Lobster Mac and Cheese -

*Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 23*

## SIDES

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Cornbread - Butter & Honey - 7

Grilled Bread Basket & Butter - 2.5

**Chef de Cuisine Kurt DeVay**