

Appetizers

- Korean BBQ Pork Belly •**
Arugula, sesame seeds, scallions, crushed peanuts - 15
- Mushroom Forrester •**
Portobello mushrooms, roasted tomato, shaved parmesan, white truffle oil, grilled baguette - 14
- Escargot a la Bourguignonne •**
Roasted garlic butter, parsley, shallot, soft baked crostini - 16
- Baked Artichoke Dip •**
Baby spinach, parmesan, cheddar, cream cheese, shaved carrot, fresh herbs, crispy pita - 16
- Personal Grilled Flatbread •**
Fig jam, goat cheese, bacon, balsamic reduction, arugula - 12
- Duck Drumettes •**
Truffle-buffalo sauce, house bleu cheese dressing, lemon, chives - 15

Salads

- Power Caesar •**
Kale, baby spinach, arugula, shaved parmesan, croutons, classic dressing, lemon - 14
- Simple Green •**
Mixed greens, radish, cucumbers, shaved carrots, shallot, grape tomatoes, champagne vinaigrette - 12
- Roasted Beet •**
Arugula, orange white balsamic vinaigrette, goat cheese, chopped cashew - 14

Add to salad
*Salmon - 9, Chicken - 8, *Filet Tips - 14

Sides

- Cornbread • Butter & Honey - 11**
- Grilled Bread Basket & Butter - 6**



Soups

- French Onion •**
Caramelized Spanish, red onion, shallots, garlic, chives, sherry, beef broth, herb- garlic crotons, swiss, white truffle oil - 13
- Roasted Tomato •**
Onion, carrot, white wine, touch of cream, herb croutons, shaved parmesan cheese -11
- Lobster Bisque •**
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat, truffle oil - 20

Entrées

- *All Natural Grilled Beef Filet •**
Sweet potato batons, dijon glazed shaved brussels sprouts, black truffle butter - 49
- Braised Short Ribs •**
Rosemary infused polenta, roasted root vegetables, red wine demi glace, crispy potato - 33
- *Pan Roasted Duck Breast •**
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine beurre blanc, balsamic reduction - 35
- Crispy Skinned Chicken Statler •**
Black garlic mini gnocchi, haricot verts, crispy garlic - 30
- *Grilled Bone in Pork Chop •**
Braised red cabbage, crispy herbed fingerling potatoes, local apple sauce - 34
- Pan Seared Scottish Salmon •**
Butternut squash farro, maple carrots, ginger vinaigrette - 33
- *Marinated ½ Rack of Lamb •**
Curried chickpeas, grilled broccolini, balsamic reduction, parsley - 45
- Pumpkin Ravioli - •**
Caramelized onion, portobello mushrooms, sherry cream sauce, fried sage - 30
- Lobster Mac and Cheese - •**
Cavatappi pasta, cheddar and swiss cheese, fresh lobster meat, sherry-mornay sauce, Ritz cracker crumbs, white truffle oil - 34