

DINNER MENU



SOUP



Daily Soup – ask your server for details | 6

French Onion Soup topped with a Crispy Toast Round and Melted Gruyere | 9

SALAD



Add to Any Salad

6OZ sliced chicken breast | 7 6PC Garlic Shrimp | 8 butter poached lobster | 10

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes and Spiraled Watermelon Radish | 10

Caesar Salad with Crispy House-made Pancetta, Croutons and Flaked Parmesan | 10

Red Wine Poached Pear on Baby Spinach tossed in a Dijon Vinaigrette with sliced Red Peppers, Brie Cheese, Toasted Hazelnuts | 15

“Tangled Salad” Spiralized Carrots, Cucumbers, Watermelon Radish on a bed of Nappa Cabbage, Red Peppers in a Lemon Vinaigrette with Toasted Pumpkin Seeds and Crispy Tofu | 15

APPETIZER



Pan Seared Scallops on a Roasted Corn and Andouille Sausage Succotash with Red Peppers, Mushrooms, Scallions | 16

Honey Glazed Pork Belly with a Lemon Garlic Aioli and Seasoned Heirloom Tomatoes | 13

Escargot with Stilton Blue Cheese, Bacon, Mushrooms and Crostini | 15

Seafood Potato Gnocchi in a Champagne Cream Sauce with Mushrooms and Fresh Herbs | 16

ENTRÉE



Forest Mushroom Medley Risotto with Sautéed Shallots and Parmesan | 21

Fresh Pasta of the Day – Ask about today’s Preparation

Pan Seared Pork Chop on Garlic Mashed Potatoes with an Apple Pie Moonshine and Leek Chutney and Bacon Fried Brussel Sprouts | 28

Saltimbocca Chicken Breast Wrapped in Prosciutto, Stuffed with Mozzarella and Fresh Sage | 26

Catch of the Day – Ask about today’s Preparation

Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a Roasted Shiitake Demi Glace and Seasonal Vegetables | 33

Game of the Day – Ask about today’s Preparation

Surf & Turf - 6oz Hand Cut Beef Tenderloin, Topped with Butter Poached Lobster, Served with Roasted Fingerlings and Seasonal Vegetables | 40

DESSERT



Fresh Daily Dessert Selections | 9