

# DINNER MENU



## SOUP



Feature Soup - Ask your Server for Details | 12

## SALAD



*Add to any salad*

*6oz Sliced Chicken Breast | 8*

*Butter Poached Lobster Tail | 12*

Mixed Greens Salad - Cherry Balsamic Vinaigrette, Heirloom Tomatoes and Spiralized Watermelon | 12

Waldorf Salad - Fresh Apples, Grapes and Toasted Walnuts Tossed in a Honey Dijon Aioli on a Bed of Greens | 12

Caesar Salad - House-Made Pancetta, Croutons and Flaked Parmesan | 15

## APPETIZER



Portobello Bruschetta - House-Made Bruschetta on Portobello Mushrooms,  
Caramelized Onions with a Rosemary Aioli | 12

House Smoked Garlic, Herbed Crostini, Selection of Gourmet Cheeses | 15

## PASTA & RISOTTO



Sweet Corn Risotto - Sweet Corn, Caramelized Leeks, and Fresh Parsley on a Creamy Risotto | 26

Chicken Carbonara - Chicken Tenders, House Smoked Pancetta, Red Onions, Parmesan, Egg Yolk | 30

Seafood Risotto - Pan Seared Scallops Shrimp and Calamari in Creamy Smoked Fennel Risotto  
Topped with Blistered Heirloom Tomatoes and Toasted Lemon Zest | 35

## ENTRÉE



Sous Vide Pork Ribs - 36 Hour Sous Vide Ribs with Marble Mash and Seasonal Vegetables | 38

5oz Beef Tenderloin - Grilled 5oz Beef Tenderloin with Roasted Fingerling Potatoes and Seasonal Veg  
Topped with a Braised Portobello Mushroom and House-Made Demi-Glace | 38

## DESSERT



Fresh Daily Dessert Selections | 10