

Entrees

All entrees accompanied by salad, house made bread, locally grown farm stand vegetables, and starch.

Filet Mignon

Six Ounce

Drizzled with chipotle butter sauce

\$25

Porterhouse Steak

Fourteen Ounce

Creamy horse radish shallot sauce

\$25

Pork Tenderloin Filet

Six Ounce

Topped with an orange glaze and avocado-citrus salsa

\$20

Seared Arctic Char

Seven Ounce

Lime-chili marinade

\$22

Scored Rosemary Chicken

Roasted quarter of a chicken rubbed with extra virgin olive oil, sea salt, and rosemary

\$20

Apple-Walnut Meatballs

Three hearty spheres of pork, beef, and veal

Gently incorporated with apples and walnuts

Served with a merlot broth

\$16

Spinach & Red Onion Crepes

Three whole-wheat crepes stuffed with sautéed spinach and red onion

Drizzled with toasted walnut-blue cheese sauce

\$14

*18% gratuity is calculated and added to parties of eight or more.

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