

STARTERS

- Chef's Soup of the Day** 4.00 | 6.00
- Parsnip & Apple Soup** 4.00 | 6.00
- Harvest Platter** mortadella, beef summer sausage, prosciutto panino, olives, apricot preserves, mustard 10.50 | 16.50
- Pan Seared Blue Crab Cakes** butter braised cabbage salad, red onion marmalade 7.00 | 13.50
- Semolina Crusted Calamari** chive aioli, citrus cocktail sauce 12.00
- Braised Beef Short Ribs** potato gnocchi, tomato butter 10.75
- Polenta & Roasted Mushrooms** blue cheese, port reduction 11.00
- Crispy Eggplant Medallions** stewed tomatoes, basil, parmesan 10.50
- Peppered Seared Tuna Carpaccio** roasted grape tomatoes, arugula, parmesan, herbs 12.50
- Grilled and Chilled Shrimp Cocktail** citrus cocktail sauce, sliced lemon 7.00 | 13.50

SALADS

- Organic Field Greens** brown sugar sherry vinaigrette, goat cheese, spiced walnuts, butternut squash 6.50
- Napa Valley Caesar** hearts of romaine, garlic-smoked lake trout dressing, olive crostini, shaved parmesan 6.50
- Baby Spinach Salad** chopped bacon, grape tomato, blue cheese buttermilk dressing, crispy onions 6.50
- Rustic Tomato Salad** torn mozzarella, basil, heirloom balsamic, herb crostini 7.00
- Grilled Asparagus Salad** romesco sauce, shaved parmesan, poached egg 8.00

MAIN COURSES

- Mushroom Risotto with Garlic Prawns** goat cheese, lemon juice, fresh herbs, parmesan crisp 12.50 | 18.50
- Butternut Squash Ravioli** pancetta, spiced pecans, sherry sage brown butter 12.00 | 17.00
- Rosemary Garlic Half Chicken** savory bacon bread pudding, brussel sprouts, pan jus 18.75
- Almond Crusted Walleye** toasted almond romesco sauce, grilled asparagus, warm wild rice 24.00
- Tarragon Crusted Sea Bass** steamed basmati rice, creamed spinach, crispy onions and chorizo 22.00
- Pan Roasted Half Duck** turnip potato hash, broccolini, pomegranate braised pear 21.50
- Venison Roulade** blackberry-feta filling, sweet potato puree, grilled asparagus 27.00
- Pan Seared Atlantic Salmon** baby bok choy, caramelized vegetable broth 24.50
- Penne Pasta** choice of red or white sauce, shaved parmesan 9.00 | 14.00
- Grilled Vegetable Platter** assorted vegetables, garlic balsamic marinade 16.00

SIMPLY GRILLED

- Coriander Crusted Scallops** tomato chutney 18.00
- 12oz New York Strip** house demi 23.50
- 8oz Burger** aged cheddar 11.00
- 12oz Dry Aged Pork Rib Chop** cran-apple jus 22.50
- 19oz New Zealand Lamb Rack** cherry glaze 29.00
- 8oz Filet Mignon** house demi 25.00

SIDES 3.50

- Brussels Sprouts or Broccolini**
- Plain, Garlic, or Blue Cheese Mashed Potatoes**
- Bacon Bread Pudding**
- Sweet Potato Fries**
- Roasted Mushrooms**

ARTISAN CHEESES

- Carr Valley Cardona pasteurized goat's milk, aged 8 months | Purple Haze goat's milk with fennel pollen & lavender
- Everona Piedmont raw sheep's milk, aged 6 months | Knight's Vail raw cow's milk, aged 3 weeks
- Amablu St. Pete's Select raw cow's milk, cave aged 100 days
- three 10.00 | five 13.50

