

Starters

Soup Du Jour

Cream of Asparagus

Baked Brie in Puff Pastry 13.99

cherry-pecan glaze & fresh fruit

Jalapeno Cheese Curds 8.99

w/bacon, chives & chipotle sauce

Vegetarian Selection

Mexican "Mac & Cheese" Casserole 17.99

w/veggie "chorizo sausage", poblano peppers, roasted red pepper, black beans, spinach & fire roasted tomatoes. Baked in a zesty cheese sauce & topped w/feta & scallions

Southwest Style Meatloaf 16.99

w/quinoa, wild rice, zucchini, roasted corn, black beans, spinach, cabbage, bell peppers, carrot, edamame's & chickpeas, Topped w/a cheesy salsa & scallions & served w/a side of chipotle sweet potatoes.

Entrées

Filet Portofino 28.99

w/ sautéed onions, mushrooms & bernaise sauce

Braised Beef Short Rib 23.99

over potato filling w/a red wine demi-glaze

Chicken and Wild Mushroom Cream Pasta 17.99

w/bacon & chives

Seared Scallops w/Pear Nectar Glaze 23.99

over spinach, bacon & wild mushrooms

Mahi Mahi 21.99

w/sautéed bananas & almonds topped w/a rum sauce over wild rice

Baked Salmon 22.99

w/roasted asparagus & tomatoes. Topped w/ an avocado sauce

Ribeye Steak and Shrimp with Parmesan Sauce 26.99

w/bacon-chive mashed potatoes

Pork Loin w/ Pear Brandy Walnut Glaze 21.99

w/bacon over potato filling

Prime Rib King Cut 16oz - 26.99 Queen Cut 12oz - 22.99

Seasonal Dressings

Maple Pomegranate, Blueberry Balsamic or Lemon Poppyseed

