

Appetizers

Warm Brie in Puffed Pastry
w/ fig pecan glaze, fresh fruit & French bread 14

Wild Rice, Baby Portabella Soup w/Sweet Potato 4-cup 5-bowl

Spinach & Artichoke Dip
w/homemade tri-colored nacho chips 11

Tonight's Features

Spicy Cauliflower Patties - w/ crunchy quinoa on the outside & cauliflower, white beans, jalapeno's, scallions & cilantro inside. Served w/ an avocado dipping sauce & a black bean/tomato salad. 18

Squash Fritters - w/ shredded butternut , acorn & yellow squash, zucchini & scallions. Served over a spicy blend of roasted cabbage & diced apples. Topped w/ an apple cider glaze & sliced almonds. 18

Chicken Topped w/ Goat Cheese- w/ caramelized onions, bacon, fig-pecan honey glaze over potato filling 20

Prime Rib - 14oz cut, served w/ two sides. 29

Pork Loin - w/ acorn squash-apple cider glaze topped w/sage & walnut- over potato filling. 23

Asian Salmon w/ Wild Mushrooms - topped w/hoisin-teriyaki, over wild rice. 23

Seared Scallops w/ Apple Cider Glaze – over roasted asparagus & slow roasted tomato 25

14 oz Ribeye Steak and Shrimp with Parmesan Sauce – w/ bacon-chive mashed potatoes 31

(Featured Dressings - Maple Pomegranate, Lemon Poppyseed or Canberry Walnut)