

Starters

Soup Du Jour

Creamy Sweet Potato Bisque w/ bacon

Truffle Fries 9

w/ roasted garlic lemon aioli

Spinach & Artichoke Dip 11

w/ homemade tri-colored nacho chips

Vegetarian Selection

Potato Stuffed Poblano Peppers 18

filled w/ mashed red skinned potatoes, cream cheese, Monterey Jack cheese, green chiles, sour cream & cumin. Served over a black bean mixture w/ bell peppers, mango, corn, scallions, salsa verde & topped w/ mexican cheese blend.

Entrées

Filet Mignon w/ Whiskey Bacon Cream Sauce 29

w/ white truffle au'gratin potatoes

Broiled Scallops w/Roasted Garlic Sherry Cream Sauce 24

w/caramelized onions and wild mushrooms over roasted asparagus

Asian Salmon w/ Wild Mushrooms 23

topped w/ hoisin-teryaki, over wild rice

Shrimp Athena 23

w/ basil, garlic, spinach, tomatoes, black olives & feta over angelhair

Prime Rib 29

14oz cut served w/ two sides

Braised Beef Short Rib Ravioli 24

w/ red wine demi glaze, spinach, wild mushrooms, gorgonzola & walnuts

14oz Ribeye 29

w/ sautéed onions, bell peppers & gorgonzola

Seasonal Dressings

Blueberry Balsamic, Lemon Poppyseed, Roasted Grape Vinaigrette