

## Starters

### ***Soup Du Jour***

*Sweet Corn & Crab or Butternut Squash w/Crab*

***Crab Soft Pretzel*** ..... 10  
*w/ melted cheese*

## Vegetarian Selection

***Vegetable Pot Pie Casserole*** ..... 18  
*w/ cauliflower, red potatoes, green beans, corn, peas, carrots, celery, turnips, butternut squash, white beans & onion. Baked in a wild mushroom sauce.*

***Baked Enchiladas*** ..... 18  
*filled w/ spicy mashed sweets, roasted zucchini, butternut squash, bell peppers, black beans, corn, spinach & green chiles. Served over a pepperjack cheese sauce & topped w/pumpkin seed salsa.*

## Entrées

***Filet Mignon Topped w/ Wild Mushrooms & Melted gorgonzola*** ..... 35  
*over au-gratin potatoes w/ italian white truffle oil*

***14oz Ribeye*** ..... 33  
*w/Roasted Cherry Tomato And Pinot Noir BBQ Sauce*

***Baked Salmon Topped w/Artichoke & Asiago Cheese*** ..... 25  
*over wild rice*

***Broiled Scallops over Sautéed Wild Mushrooms, Spinach & Bacon*** ..... 28  
*topped w/ spiced brandy cider glaze*

***Crab Encrusted Mahi Mahi*** ..... 28  
*over cilantro-lime cauliflower rice w/ creamy thai sauce*

***Fig-Apple Walnut Glazed Chicken*** ..... 23  
*Topped w/melted brie*

***Apple Barrel Pork*** ..... 25  
*Over potato filling*

***Prime Rib*** ..... 33  
*14oz cut*

### ***Seasonal Dressings***

*Lemon Poppyseed, Strawberry Pink Champagne or Roasted Grape w/Merlot*

**If at all possible, we would greatly appreciate if you could tip in cash. Thank you.**