

Starters

Soup Du Jour

Sweet Corn & Crab, Butternut Squash w/Crab or Loaded Potato w/ Bacon

Truffle Fries	13
w/ roasted garlic lemon aioli	
Crab Soft Pretzel	10
w/ melted cheese	
Buffalo Chicken Egg-rolls	9
w/ chipotle sauce	
Escargot & Wild Mushrooms	13
w/ tarragon garlic cream over crustini bread	

Vegetarian Selection

Parmesan Risotto Timbale	21
served over a roasted red pepper sauce w/ roasted tomatoes, garlic cloves & steamed broccoli.	

Entrées

Filet Mignon topped with wild Mushrooms & Gorgonzola	37
over au gratin potatoes w/red wine demi-glaze	
Filet Mignon topped w /Lobster	40
w/ Lobster Bernaise Sauce over au gratin truffle potatoes	
Pork Osso Bucco	28
over garlic mashed	
Seafood Mac & Cheese	26
chives, scallops, crab & shrimp w/ a creamy cheddar bechamel sauce	
Mahi Mahi topped w/ Shrimp-Bacon Jam	24
over cauliflower rice, served with a Thai Cream Sauce	
Baked Salmon w/ Parmesan Herb Crust	26
over wild rice & broccolini	
Broiled Scallops w/ Roasted Garlic Sherry Cream Sauce	35
w/ caramelized onions and wild mushrooms over roasted asparagus	
Cherry Chicken Marsala w/Pecans & Brie	24
over potato filling	
Braised Beef Short Rib Ravioli	28
w/ red wine demi glaze, spinach, wild mushrooms, gorgonzola & walnuts	
14 oz Ribeye Topped w/ Bleu Cheese & Honey	34
w/ caramelized onion, roasted garlic, fire roasted artichokes	
Prime Rib (gf)14oz cut	35
Seasonal Dressings	
Lemon Poppyseed, Strawberry Pink Champagne or Blueberry Balsamic	

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