

Starters

Soup Du Jour

Sweet Corn & Crab or Butternut Squash w/ Crab or Chorizo Corn Chowder

Truffle Fries	13
w/ roasted garlic lemon aioli	
Escargot & Wild Mushrooms	15
w/ tarragon garlic cream over crustini bread	
Crab Soft Pretzel	12
w/ melted cheese	
Italian Breaded Zucchini Sticks	11
w/ a smoked chipotle-lime aioli	
Thai Shrimp	14
w/ sweet thai chili sauce, sracha, fresh cilantro & almonds	

Vegetarian Selection

Ziti Pumpkin Casserole	21
w/ spinach, wild mushrooms, veggie apple & sage sausage, caramelized onions & a spicy pumpkin sauce. Topped w/ a cheese blend, sage & toasted pumpkin seeds.	
Butternut Squash Ravioli	21
w/ a madeira sage cream sauce. Served w/ roasted apples, dates, walnuts, feta & topped w/ arugula	

Entrées

Filet Mignon topped w/ Bacon-Onion Jam & Boursin Cheese (gf)	44
over garlic-chive mashed potatoes w/ red wine demi glaze	
Cheese Tortellini w/ Chicken in a Sundried Tomato Cream Sauce	24
w/ artichokes, slow roasted tomatoes, spinach & boursin cheese	
Korean Sesame and Chili Roasted Mahi-Mahi	26
over coconut rice sautéed spinach & roasted red cabbage	
Broiled Scallops over Wild Mushroom Risotto	38
w/ parmesan cream & white truffle oil	
Salmon Topped w/ Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/ roasted garlic & basil	
Shrimp Puttanesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
10oz French Cut Pork Loin	26
w/ melted provolone & gorgonzola topped w/ french onion gravy over filling	
Prime Rib 14oz cut (gf)	40
14 oz Ribeye (gf)	40
w/ caramelized onion & gorgonzola	

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.