

Starters

Soup Du Jour Sweet Corn & Crab or Cream of Wild Mushroom	
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	
Potato Cheddar Pierogies	13
w/ caramelized onions, bacon, chives & sour cream	
Thai Shrimp	14
w/ sweet thai chili sauce, siracha, fresh cilantro & almonds	

Vegetarian Selection

Wild Mushroom Ravioli	26
w /sautéed broccolini & wild mushrooms over a Madeira wine cream sauce. Topped w/ goat cheese, walnuts & sage.	

Entrées

8oz Filet Mignon w/ Applewood Smoked Blue Cheese (gf)	44
w/ caramelized onions & bacon over garlic chive mash potatoes w/ red wine demi-glaze	
Chicken w/ Pink Vodka Sauce	26
w/ eggplant, spinach, basil, roasted tomatoes & mozzarella over angelhair	
Braised Beef Rib Ravioli	28
w/ red wine demi glaze, spinach, wild mushrooms, gorgonzola & walnuts	
Tennessee Smoked Pork Loin (gf)	26
w/ maple bourbon mashed sweets. Topped w/ caramelized onions & honey-dijon glaze	
Broiled Scallops (gf)	38
over white truffle parmesan risotto w/ wild mushrooms	
Macadamia Crusted Mahi Mahi	24
over coconut rice w/ cranberry- orange rum sauce.	
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	
14oz Ribeye (gf) w/ Roasted Red Peppers & Caramelized Onions	44
served w/ chive garlic mash potatoes	

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.