

Starters

Soup Du Jour	
Sweet Corn & Crab or Loaded Potato w/ Broccoli & Bacon	
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	
Garlic Breaded Cheese Curds	14
w/ a sriracha sauce an bacon	
Thai Shrimp	14
w/ sweet thai chili sauce, siracha, fresh cilantro & almonds	
Caprese Salad	14
fresh basil, heirloom tomatoes, buffalo mozzarella topped w/olive oil & balsamic glaze	
Potato Cheddar Pierogies	13
w/ bacon, sautéed onions & sour cream	

Vegetarian Selection

Florentine Ravioli	24
w/ spinach, roasted garlic, roasted tomato & artichokes. Served over a lemon basil cream sauce . Topped w/ feta.	

Entrées

8oz Filet Mignon w/ Boursin Cheese (gf)	44
w/ caramelized onions & wild mushrooms over garlic chive mashed w /red wine demi-glaze	
Tennessee Smoked Pork Loin (gf)	26
w/ maple bourbon mashed sweets, topped w/carmalized onions & honey-dijon glaze	
Mahi Mahi (gf) w/a Rum Guava Sauce	26
over coconut rice w/ mango-pineapple salsa	
Scallops w/ Sautéed Wild Mushrooms, Spinach & Bacon(gf)	38
w/ goat cheese & balsamic glaze	
Salmon Topped w/Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil	
Shrimp Puttenesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
14oz Ribeye (gf) w/ Roasted Red Peppers & Caramelized Onions	44
Topped w/a horseradish cream sauce w/side of roasted potatoes	
Prime Rib 14oz cut (gf)	40

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.