

Starters

Soup Du Jour	
Sweet Corn & Crab or Cream of Butternut Squash w/Crab	
Truffle Fries	13
w/ roasted garlic lemon aioli	
Breaded Cheese Curds	14
w/ a sriracha sauce and bacon	
Crab Soft Pretzel	12
w/ melted cheese	
Thai Shrimp	14
w/ sweet thai chili sauce, sriracha, fresh cilantro & almonds	

Vegetarian Selection

Basil Pesto Burrata Ravioli	26
w/ wild mushrooms, spinach in a roasted garlic cream sauce	

Entrées

8oz Filet Mignon w/Boursin Cheese & Red Wine Demi-Glaze (gf)	44
w/ caramelized onions & wild mushrooms over garlic chive mashed	
Tennessee Smoked Pork Loin w/Maple Bourbon Mashed Sweets (gf)	26
topped w/carmalized apples, walnuts	
Chicken Marsala	24
w/wild mushroom Marsala Wine cream sauce over angel-hair	
Macadamia-Crusted Mahi Mahi w/Pineapple Teriyaki Glaze(gf)	26
over coconut rice	
Salmon Topped w/Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil	
Scallops w/ Sautéed Wild Mushrooms, Spinach & Bacon (gf)	38
w/ goat cheese & balsamic glaze	
Shrimp Puttanesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
14 oz Ribeye w/ Truffle Au Gratin Potatoes	44
w/ caramelized onion, bacon whiskey cream sauce	
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.