

Appetizers



Gravlax and Asparagus

Nova Scotia gravlax wrapped around crisp roasted asparagus, laced with rosemary hollandaise
Ten Dollars

Wild Mushroom and Scallop Gratin

Seasonal mushrooms and tender sea scallops topped with melted Gruyere
Thirteen Dollars

Duck Confit

Served with sweet and sour red cabbage and gooseberries
Twelve Dollars



Fried Macadamia & Coconut Shrimp

Butterflied jumbo shrimp battered and deep-fried, served with sweet and sour sauce
Twelve Dollars

Steamed Littleneck Clams

One pound, served with court bouillon
Eleven Dollars

Saffron Risotto

Arborio rice cooked al dente in a rich saffron broth with roasted tomatoes and marinated asparagus. A vegetarian selection, available as an entree upon request.
Eleven Dollars

Sauteed Pappardelle Pasta with Ratatouille

Our homemade combination of roasted summer vegetables tossed with velvety ribbons of pasta. A vegetarian selection, available as an entree upon request.
Twelve Dollars



Soups

French Onion / Green Apple au Gratin

Served with toasted baguette and melted provolone
Six Dollars

Santa Fe Chowder

Chorizo sausage, black beans, roasted corn and peppers all combined for this hearty soup
Six Dollars



Lobster Bisque Citronelle

Laced with cognac and served with sevruga caviar
Ten Dollars

Soup du Jour

Please inquire with your server for today's special
Six Dollars



Salads

We make every effort to serve organically grown vegetables and fruit

Ruby Red Spinach Salad

Spinach leaves with jicama, grapefruit segments and hot pancetta vinaigrette
Seven Dollars

Baby Field Greens

Accompanied by Maytag blue cheese, candied walnuts and balsamic vinaigrette
Seven Dollars

Caesar Salad

Crispy baby romaine tossed with caesar dressing and asiago cheese
Eight Dollars

(Additional Four Dollars for chicken or shrimp)

Entrées

Your server will inform you of additional creations of the Chef for your dining enjoyment this evening!

We only serve seafood from sustainable sources, harvested by methods that do not harm the environment.

Sand Dabs Paupiette

California sand dabs with scallop mousse and lemon-scented couscous, finished with rosemary hollandaise

Twenty-seven Dollars



Cilantro Seared Ahi Tuna

Beautifully presented with roasted taro root, wasabi aioli, pickled ginger vinaigrette, and crispy nori

Twenty-nine Dollars

Grilled Wild Salmon

Accompanied by tomato confit, fava beans and crispy horseradish

Twenty-nine Dollars

Black Cod

Sautéed with saffron butter and set atop a sweet corn puree, served alongside wilted arugula

Thirty-four Dollars



Free Range Selections

100% natural and hormone free

Seared Muscovy Duck Breast

Glazed with blood orange reduction and set over sautéed fingerling potatoes

Twenty-six Dollars

Wild Boar Tenderloin

Accompanied by our own homemade spaetzle, wilted spinach and juniper butter

Thirty Dollars



New Zealand Lamb Chops

Wrapped in pancetta and pan-seared, served with fingerling potatoes and drizzled with truffle oil

Thirty-five Dollars

Grilled Porterhouse

Presented with St. Andre Brie and spicy tobacco onions

Thirty-two Dollars

Filet Mignon

Dry aged to perfection and served with a chipotle demi-glace, Monterey Jack polenta and cilantro cucumber salad

Thirty-two Dollars



Roasted Half-Chicken

Expertly roasted and presented with lemon-scented couscous and ratatouille

Twenty-eight Dollars



Desserts

Personal Cheesecake for Two

Please ask your server for today's homemade selection

Ten Dollars

Country Bread Pudding

Drizzled with warm bourbon-caramel sauce

Eight Dollars

Ice Cream

Six Dollars

Fresh Seasonal Berries and Fruits

Served with whipped cream

Seven Dollars

Spiced Pineapple Upside-Down Cake

A twist on a classic

Eight Dollars

Baked Apple Dumpling

Specialty of the house, served with vanilla ice cream and praline sauce

Nine Dollars

20% gratuity added for parties of eight or more

Chef Brady Koehler