



Small Plates

Charred Shrimp 9.

Avocado Puree & Tomato Salsa
with Lemon Vinaigrette

Stuffed Portobello 9

Artichoke, Spinach, Parmesan & Peppadew Coulis

Steamed Clams 11

Fresh Garlic, White Wine & Butter, Grilled Crostini

Arancini 11

Crispy Rice Fritters with Bacon
& Fontina Cheese, Squash Purée

Braised Duck 10

Crispy Polenta, Manchego Cheese, Cherry Compote

Crab Fondue 12

Goat Cheese Mornay, Truffle Oil, Grilled Pita

Steak Satays 10

Marinated & Grilled Angus Beef
Skewers, Salted Pistachio Butter

Slider Trio 13

Crispy Crab Cake with Sriracha Aioli
Angus Burger with Sharp Cheddar and Onion Jam
Tarragon Chicken Salad

Roasted Wings 9

Flash Roasted with Parmesan, Garlic
& Herbs with Black Pepper Aioli

Buffalo Buffalo 10

House-Made Bison Meatballs
with Blue Cheese & Sriachia Butter Sauce

Green Plates

Field Greens 7

Garden Fresh Vegetables & Croutons with
Honey - Balsamic Vinaigrette

Spinach Salad 8

Baby Spinach, Red Onion, Candied Walnuts, Bacon,
Mushrooms with Honey Mustard Vinaigrette

Classic Caesar 8

Fresh Romaine with Creamy Parmesan Dressing,
Croutons and Shredded Asiago Cheese

Beet Salad 9

Charred Red Beets with Barley, Goat Cheese,
Arugula & Candied Walnuts with Citrus Vinaigrette

Calamari Salad 11

Flash Fried Calamari, Baby Mixed Greens, Pepperoncini,
Cherry Tomato & Olives with Red Pepper Coulis

Burger Bar

8oz Angus Beef Grilled to your Preference
Substitute Chicken Breast or House Made Veggie Burger
Served with Lettuce, Tomato & House Fries

American Classic 10

Cheddar Cheese, Bacon & Red Onion

West Coast 11

Bacon, Tomato Salsa, Avocado, Jack Cheese,
Sriracha Mayo

Southern 11

BBQ basted, Sharp Cheddar, Crispy Onion

Northern 13

Elk Burger, Canadian Bacon, Gruyere Cheese
& Dijon Aioli

Far East 11

Coriander & Soy Basted, Scallion & Ginger Slaw

Large Plates

Boneless Half Chicken 18

Lemon & Garlic Crust, Sherry Butter
& Whipped Potatoes

Polenta Stuffed Pepper 16

Tomato, Basil, Olives & Feta over Fresh Marinara

Duck Breast 20

Balsamic & Cherry Compote, Jasmine-Barley Risotto

Papperadelle Pasta 17

Spicy Sausage & Wild Mushroom Ragu, Garlic-White
Wine Sauce, House-Made Pasta, Spinach & Asiago

Pork Shank 22

6 hr Braise with Root Vegetables and Egg Noodles

Bone In Ribeye 26

14 oz Dry Aged Angus Reserve Steak with
Wild Mushroom Demi-Glace, Herb-Roasted Yukon
Potatoes

Pan Seared Scallops 22

Dried Cherry & Walnut Pesto, Risotto & Balsamic

Roasted Salmon 18

Faroe Island Scottish Salmon Filet,
Cajun Rubbed with Crispy Onions & Scallion Grits