



--FIRST COURSE--

BEET BURRATA

ROASTED BEETS, BURRATA CHEESE, ARUGALA, SMOKED PAPRIKA, OLIVE OIL, BALSAMIC REDUCTION
13

WEDGE SALAD

ICEBERG, BLUE CHEESE, CHERRY TOMATO, CANDIED BACON, BLUE CHEESE DRESSING
13

MIXED GREEN SALAD

PANCETTA LARDONS, GOAT CHEESE, PEPPERED PECANS, BALSAMIC VINEGARETTE
13

SOUP OF THE DAY

10

SHRIMP COCKTAIL

SHRIMP, HOUSE-MADE HORSERADISH COCKTAIL SAUCE
22

--MAIN COURSE--

FRESH STEELHEAD

SEARED STEELHEAD, WARM BRUSSELS SPROUT SALAD w/BLEUBERRY GASTRIQUE
29

BEEF TENDERLOIN

GRILLED BEEF TENDERLOIN, HORSERADISH MASHED POTATOES, SEASONAL VEGETABLE, w/OYSTER MUSHROOM AND PORT DEMI GLACE
42

CHICKEN BREAST

SEARED CHICKEN BREAST, FENNEL RISOTTO, SEASONAL VEGETABLE, w/GLACE DE VOLAILLE
25

BACON, FIG, & BLUE CHEESE BURGER

*1/2 LB BURGER, HOUSE-MADE BACON & FIG JAM, TOPPED w/BLEUBERRY SALAD
w/CHOICE OF MIXED GREEN OR WEDGE SALAD*
20

VEGETARIAN MUSHROOM RISOTTO

ROASTED MUSHROOMS, YELLOW SQUASH, GRILLED EGGPLANT, LEMON INFUSED RISOTTO RICE
25

--DESSERT--

CRÈME BRÛLÉE

CHOICE OF WHITE CHOCOLATE OR TRADITIONAL CRÈME BRÛLÉE
10

CHOICE OF CHERRY OR VANILLA ICE CREAM

TOPPED WITH FRESH FRUIT w/ RASPBERRY PORT SAUCE
8

ALL OPTIONS CAN BE MADE WITH NO ADDED GLUTEN · GLUTEN FREE BREAD & BUNS AVAILABLE
18% GRATUITY MAY BE APPLIED TO PARTIES OF SIX OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS