

MENU

-STARTERS AND SMALL PLATES-

House-Smoked Salmon

Lemon, Capers, Pickled Red Onion, Horseradish Cream 11

Cheese Board

8-Year Aged Cheddar, Applewood Smoked Bleu, Triple Crème Brie, Black Truffle Salami 16

Black and Bleu Fondue

Blackened Sirloin, Bleu Cheese Fondue 12

Garlic Shrimp

Polenta Cake, Smoked Tomato Butter 11

Goat Cheese Fritters

Raspberry Pepper Jelly, Dressed Arugula, Dijon Vinaigrette 9

Autumn Squash Soup

Butternut, Acorn, Coconut Cream 5

Small Spoon Salad

Mixed Greens, Gorgonzola, Lardon, Smoked Grape Tomatoes, Dijon Vinaigrette 7

-ENTREES-

Salmon

Horseradish Mashed Potatoes, Citrus Butter 16

Sirloin Steak

Bacon Bleu Cheese Mashed Potatoes, BBQ Demi 17

Pork Loin

Maple Chipotle Sweet Potato Mash, Bourbon Sour Cherry 15

Shrimp

Buckwheat Noodles, Sautéed Vegetables, Coconut Curry Broth 17

Short Ribs

Goat Cheese Polenta, Root Vegetables 15

Spoon Salad

Mixed Greens, Gorgonzola, Lardon, Smoked Grape Tomatoes, Dijon Vinaigrette 11
Add Salmon, Shrimp, or Steak 6

-PETITE DESSERTS-

Crème Brûlée 3

Mini Brownie Sundae 2

Coffee / Herbal Tea 2