

Dinner Selections

Served with a House Salad or Soup du Jour

Beef Tenderloin Filet* GF **38**

7 oz. Certified Angus Tenderloin Filet,
Parsnip Puree, Roasted Wild Mushrooms,
Herb Red Wine Demi Glace

Grilled Atlantic Salmon **26**

Ricotta Gnocchi with Creamed Leeks,
Blood Orange, Shaved Fennel, Watercress,
Pomegranate Gastrique

Sea Scallops* **30**

Griddle Fried Cornbread, Petite Salad,
Roasted Sweet Potato, Cider Gastrique,
Candied Bacon Hollandaise

Rack of Lamb* GF **28**

Tart Cherry and Grain Mustard Crusted Lamb Rack,
Sour Cream Smashed Red Potatoes, Baby Spinach

Muscovy Duck Breast **26**

Sweet Potato and Mascarpone Cheese Puree,
Blackberry Glaze, Cardamom French Toast, Baby Carrots

Fish Of The Week **Market Price**
Seasonal Fish Option



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any allergies.