

Evening Features Menu



Small

Seared Scallops, coconut scallop bisque, crispy paprika rice noodles, cilantro oil 14

Grilled Peach Salad, feta, candied walnuts, arugula, endive, champagne taragon vinaigrette, port reduction 11

Maytag Blue Cheese Crème Brulee, crispy shiitake mushroom, smoked salt gaufrettes, red onion fig marmalade 13

Smoked Mussels, wild boar sausage, chipotle, tomato broth, grape tomatoes, red peppers, green onion 12

Crispy Sweetbreads, Worcestershire aioli, arugula, honey, buttermilk marinade, lemon 13

Root Beer Float Pork Belly, root beer demi glace, cherry coulis, vanilla ice cream, bacon crumble, Maraschino cherry 14

Side

4

Chipotle Polenta

Grilled Balsamic Asparagus with Almonds

Truffle Parmesan Smashed Fingerlings

Sundried Tomato Mashers

Add a side of **Grilled Garlic Herb Bread** 2

Entree

New Zealand Lamb Chops, chipotle polenta, mint arugula salad, harissa, toasted almonds 32

14 oz. Strip Steak, truffle parmesan smashed fingerlings, balsamic syrup, sauteed kale 28

Foie Gras & Meatball Pappardelle, duck meatballs, confit lemon, artichoke, tarragon, white wine butter 24

Spaghetti Squash, sage brown butter, toasted pine nuts, cherry tomato, lemon ricotta, braised mustard greens, balsamic syrup 18

Bone-In Pork Loin, apple andouille risotto, cider thyme gastrique, pepper salsa 24

Grilled Rainbow Trout, curry buttered leeks, cilantro cucumber yogurt, roasted garlic lentils, orange coriander spinach salad 24

Faroe Islands Salmon, sundried tomato cumin dill mashed potatoes, beet chips, lemon chive vinaigrette 24

Executive Chef: Ben Parks Sous Chef: Jesse Mathewson