

Salads

Roasted Beet Salad

Golden and Red Beets, Cranberries, Pecans, Bleu Cheese, Baby Arugula, Cranberry Dressing \$8

Blackened Tuna Nicoise*

Chilled Yukon Gold Potatoes, Haricot Verts, Roasted Tomato, Balsamic Vinaigrette. \$14

Mediterranean Medley

Fresh oregano, cucumbers, tomato, red onions, Nicoise olives, artichoke hearts and marinated feta. \$9

Entrées

Sautéed Artic Char

Black trumpet mushrooms, roasted shallots, mashed acorn squash and merlot sauce \$23

Wild Mushroom Orzo

Sautéed blend of Wild Mushrooms, melted Gruyere Cheese, finished with a White Truffle drizzle. \$13

Pork Tenderloin

Dates, pearl onions, smoked bacon, braised kale and cider reduction \$21

Monkfish Medallions

Lump crabmeat persillade, asparagus and roasted balsamic tomatoes. \$22

Prime Filet of Beef*

Chanterelles, roasted potatoes, spaghetti squash and merlot reduction. \$27

Baby Rack of Lamb

Root vegetable and white bean ragout, roasted eggplant puree and minted gremolata \$26

Quail and Moularde Breast of Duck*

Wilted brussel sprouts, sweet potato prosciutto and goat cheese puree. Malbec essence \$24

Roasted Breast of Organic Chicken

Asparagus, Dried Tomatoes, Olives, Basil, Capers, Smoked Paprika Sauce and roasted baby potatoes. \$16

Sautéed Diver Scallops

Golden Raisins, Shallots, Thyme, Roasted Cauliflower. \$23

Rustic Macaroni and Cheese

White Cheddar and Aged Gruyere Cheese Sauce and In-house Smoked Bacon over penne pasta. \$12

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

Fondue

| | For One | For Each Additional |
|---|----------------|----------------------------|
| Chocolate Fondue | | |
| <i>Creamy Dark Belgium chocolate with an assortment of fruits</i> | \$9 | \$7 |
| Cheese Fondue | | |
| <i>Cave aged Gruyere, white wine and shallots with croutons</i> | \$9 | \$7 |