

Soups and Salads

8~

Forest Mushroom Soup

Wild mushrooms, cream, and seasonings, topped with chives and white truffle oil

Soup du Jour

Ask your server about our house made soup of the evening

Beet and Bleu Cheese Salad

Roasted beets, butter lettuce, toasted walnuts, Maytag bleu cheese vinaigrette

Hand Selected Mixed Greens

Spinach, popcorn shoots, grape tomatoes, shaved cucumbers; topped with Parmesan Vinaigrette

Appetizers

11~

Tuna Tartar

Served over micro greens with a mango salad and sesame wonton crisp, Thai vinaigrette with lemon grass

Prosciutto Wrapped Prawns

Accompanied by a roast red pepper coulis and creamy pesto polenta

Sugar Cane Skewered Grilled Beef

Soy and ginger marinated tenderloin, lettuce cups, Asian cucumber and green onion slaw and sesame vinaigrette

Main Dishes

All entrees are accompanied by chef's fresh seasonal vegetable

Pan Seared Rocky Mountain Trout

Roasted fennel cous cous, brown butter

23~

Grilled Filet of Certified Angus Beef

Bordelaise sauce, foie gras butter

Lobster mashed potatoes

36~

Braised Veal Osso Bucco

Soft rosemary polenta, gremoulata

30~

Savory Roasted Pheasant

Sweet potato croquettes, toasted sage jus, cranberry-orange chutney

24~

Grilled Portabella & Pepper Napoleon

Mushroom risotto, white truffle oil

21~

Seafood Fettuccini

Shrimp, lobster claws, clams, mussels

26~