

Appetizers

Crispy Calamari

Lightly dusted, seasoned with
Szechuan peppercorns 12

Mussels ✓

Steamed in white wine with tomatoes,
garlic, red chili flakes and chorizo 12

Spinach Artichoke Dip

Spinach, artichokes, cream cheese,
mascarpone, lemon zest 10

Pot Stickers

Steamed and pan-seared pork dumplings,
served with a home-made ginger & soy
dipping sauce 9

Tuna Ceviche ✓

Thinly cubed Ahi tuna in a citrus marinade,
served with a pineapple, cucumber
and red onion salsa 12

Stuffed Mushrooms ✓

Gluten-free stuffing made from bread,
celery, carrot, onion and garlic,
topped with grilled cheddar 9



✓ Is or can be gluten-free

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne
illnesses, especially if you have certain medical conditions.

Soups & Salads

New England Crab Bisque ✓

Rock crab, sherry, mascarpone,
cream, with flavors of thyme and fennel 9

Hearty Vegetable Soup ✓

Made with carrot, onion, celery, tomato, kale,
broccoli, white bean and fresh oregano 7

French Onion Soup

The classic, served piping hot with a
Swiss cheese crouton 6

Fresh Garden Salad ✓

Mixed greens with cucumbers, tomatoes,
onions, carrots and croutons
Demi 4/ Main course 8

Caesar Salad ✓

Crispy romaine lettuce with aged parmesan
and crispy croutons tossed in house-made
Caesar dressing
Demi 5/ Main course 9

Organic Mixed Berry Salad ✓

Our all organic salad of the season:
Micro greens mixed with goat cheese,
strawberry, blueberry, toasted pecans
with a lemon/basil dressing
Demi 7/ Main course 15

Add Steak Tips* 15

Add Chicken 6

Add 5 Jumbo Shrimp 9

Add Seared Scallops 16

Add Grilled Salmon 12

Entrees

All entrees are served with your choice of starch and vegetable of the day, unless otherwise indicated:

Tenderloin Beef Tips ✓ *

Cooked to your liking, served with roasted button mushrooms, spiced walnuts and finished with a pomegranate-port reduction 22

Fettuccini with Prosciutto and Fig ✓

Hand-made pasta tossed with butternut squash in a goat cheese cream sauce 20
(Can be made vegetarian upon request)

New York Strip Steak ✓ *

Char-grilled to perfection and finished with a rosemary-gorgonzola demi glaze 29



Vegetable Pesto ✓

A fresh pesto sauce with tomatoes, mushrooms, carrots, artichokes and capers served over zucchini noodles 17

Add Chicken 6

(5) Jumbo Shrimp 9

Add Pan-seared scallops 16

Elk Flank Steak ✓

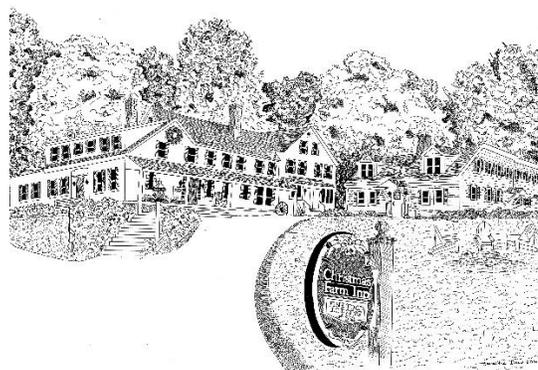
Served with a dark chocolate, ancho chili, apple and golden raisins mole on root vegetables and tri-color fingerling potatoes 33

Lobster & Shrimp Scampi ✓

Sautéed shrimp and lobster meat with artichokes, roasted red peppers, spinach and diced tomatoes in a white wine and garlic butter, served over your choice of pasta 28

Braised Beef Short Ribs

Infused with Peak Organic Mocha Stout, brushed with a caramelized cinnamon and espresso barbeque sauce 21



Salmon with Yuzu-Ginger Sauce

Pan-seared Wild Sockeye Salmon served over sautéed spinach, onions, tomatoes and quinoa, with a light, refreshing roasted red pepper and citrus sauce 21
Add side of starch 1.75

Cointreau Seared Scallops

Server over warm orzo pasta cooked with flavors of fresh orange and baby arugula 29

Stuffed Breast of Chicken ✓

Filled with Prosciutto, sun dried tomato, wilted baby spinach, garlic, fresh mozzarella, served with a leek and Chardonnay Beurre Blanc sauce 21

Pistachio-encrusted Salmon

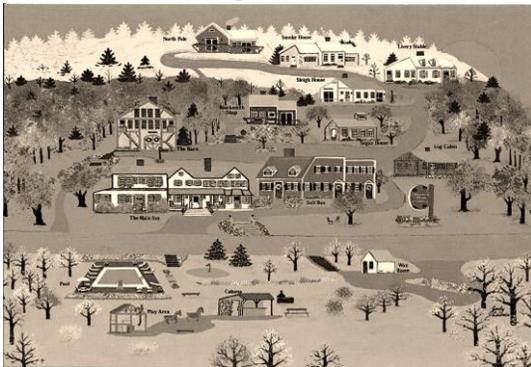
Wild Sockeye Salmon baked with a pistachio crust, served with a maple bourbon cream sauce 23

Classic Veal Schnitzel

Traditionally breaded and pan-fried veal cutlet served with a Sherry and mushroom cream-sauce 19

Lamb Shank

Slow cooked, served with root vegetables over mashed potatoes on a rosemary and Burgundy demi glaze 25



Haddock a la Provençal

Cooked in a Panko crust with almonds, eggplant, roasted red pepper, garlic, cappers, tomato, basil and olive oil 23

Wild Mushroom Risotto ✓

Cooked with locally grown mushrooms, carrot, celery, onion and sharp cheddar cheese, finished with a balsamic glaze 18

Add Chicken 6

Add Pan-seared scallops 16

Add Steak Tips* 15

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Roasted Duck ✓

Tamari rubbed half duck with a black currant, maple and cranberry glaze 26

Beef Tenderloin ✓

7oz filet grilled to perfection, served with a Burgundy truffle butter demi-glaze 26

Chicken Kale Ravioli ✓

Ravioli filled with chicken, Ricotta and Fontina cheeses, oregano, red bell pepper, roasted garlic, tossed with baby spinach, tomato, and mushroom in an Asiago Aurora sauce 18

Succulent Turkey Dinner

homemade stuffing, mashed potatoes, gravy and cranberry sauce 18

Mahi Mahi ✓

Pan-seared with Hass avocado, coconut, ginger, tomato, chili's, cilantro and lime 22



Non-alcoholic Beverages

Cawston Press Elderflower Sparkling
Lemonade 3.50

Green Bee Lemon Sting 4.75

San Pellegrino Small 3.25/ Large 4.50

San Pellegrino –

Pomegranate/Orange 3.75

Ricker Hill Apple Cider 3.75