

DINNER

MENU



## STARTERS

**CRAB CAKES** • MEYER LEMON AIOLI, ORGANIC MICRO-GREENS..... 11

**PRAWN MARTINI** • CLASSIC COCKTAIL SAUCE AND LEMON..... 12

**SMOKED SALMON** • ACCENTED WITH FRESH DILL MAYONNAISE, CAPERS, PITA CRISPS..... 11

**“1600” MUSHROOMS** • MINCED ANGUS BEEF, HORSERADISH, BROILED AT “1600” DEGREES..... 9

**“CHEDDAR BITES”** • GRILLED PETITE CHEDDAR CHEESE SANDWICHES, CUP OF TOMATO SOUP... 9

**PARMESAN FRIES** • STEAK FRIES PARMESAN, WARM CARAMELIZED RED ONION DIP.....7

**STEAK TARTARE** • CAPERS, PARSLEY, SHALLOTS, LEMON ZEST, DIJON MUSTARD..... 12

## SOUPS & SALADS

**ONION SOUP** • FONTINA & PARMESAN CHEESE, SOURDOUGH CROUTON.....7

**SEASONAL SOUP** • CHEF’S INSPIRATION..... M/P

**ICEBERG WEDGE** • SMOKED BACON, RIPE TOMATOES, BLUE CHEESE DRESSING..... 7

**ROASTED BEETS** • DUO OF CHIOGGA BEETS, DIJON VINAIGRETTE, GOAT CHEESE CROUTON..... 7

**ROMAINE HEARTS** • PARMESAN REGGIANO, RED ONIONS, CAESAR STYLE DRESSING..... 7

**BABY SPINACH** • WARM DRESSING WITH BACON, CIPPOLINI ONION, DICED APPLE.....7

**PORTERHOUSE** • MIXED LOCAL ORGANIC GREENS, LIGHT HERB VINAIGRETTE.....6

## FROM THE GRILL

### “USDA CERTIFIED ANGUS BEEF”

...SERVED WITH “TWICE BAKED” POTATO AND SAUTEED SEASONAL GREENS

**PORTERHOUSE** • “RECOGNIZED AS THE MOST PREFERRED CUT OF BEEF”  
• IMPRESSIVE 24 OZ, RED WINE-PEPPERCORN BORDELAISE.....32

**PRIME RIB** • “ROCK SALT CRUSTED AND ROASTED TO PERFECTION”  
• 12 OZ, AU JUS NATURELLE..... 24

**COWBOY** • “RENOWNED FOR FLAVOR”  
• 16 OZ BONE-IN RIBEYE, ROASTED CIPPOLINI ONION SAUCE..... 25

**FILET MIGNON** • 8 OZ PETITE CUT, WILD MUSHROOM BORDELAISE.....20  
• 12 OZ EXECUTIVE CUT, WILD MUSHROOM BORDELAISE.....28

**NEW YORK** • 10 OZ PETITE CUT, BRANDY-GREEN PEPPERCORN SAUCE..... 19  
• 14 OZ EXECUTIVE CUT, BRANDY-GREEN PEPPERCORN SAUCE.....27

### “SAVORY CHOPS & POULTRY”

...SERVED WITH ROASTED FINGERLING POTATOES AND SAUTEED SEASONAL GREENS

**RACK OF LAMB** • HERB AND MUSTARD CRUSTED, PINOT NOIR GARLIC REDUCTION.....24

**PORK CHOP** • APPLE CIDER BRINED, WRAPPED IN BACON, MADEIRA-SHALLOT JUS..... 17

**RANGE CHICKEN** • MUSHROOM FONTINA DUXELLES, MARSALA-DIJON DEMI GLACE..... 17

ADD: BLUE CHEESE CRUST – 2 CRAB & BERNAISE – 6 TIGER PRAWNS – 10

# ENTREES

<b>AHI TUNA</b>	• FRIED CAPER-NICOISE VEGETABLE COMPOTE, HERB GRAIN PILAF.....	20
<b>SEASONAL FISH</b>	• "DAILY CATCH".....	M/P
<b>RISOTTO</b>	• WILD MUSHROOMS, TRUFFLE OIL, PARMESAN REGGIANO.....	18
<b>RIGATONI</b>	• SLOW-SIMMERED BEEF AND TOMATO RAGU, PARMESAN REGGIANO.....	15

# SIDES

TRUFFLED CREAM SPINACH	6	ONION RINGS	5
WILD MUSHROOMS	7	BAKED POTATO	5
CHEDDAR MAC AND CHEESE	6	GARLIC FRIED POTATOES	5
HERBED MIXED GRAIN PILAF	5	"GARLICKY GREENS"	5

***Any Combination of 2 Sides for 9***