

## Appetizers

<b>Roasted Butternut Squash Soup</b>	<b>9</b>
pickled green apple	
<b>Classic Caesar Salad</b>	<b>10</b>
herb croutons, shaved parmesan	
<b>Add Grilled Chicken or Shrimp</b>	<b>16/18</b>
<b>Poached Pear Salad</b>	<b>14</b>
vanilla poached pear, arugula, toasted almonds, smoked blue cheese, balsamic maple vinaigrette	
<b>Pickled Beets &amp; Poached Grapes</b>	<b>14</b>
pickled beets, poached grapes, goat cheese mousse, cabernet sauvignon jam	
<b>Honey Glazed Pork Belly</b>	<b>15</b>
apple puree, fennel, granny smith apple salad	
<b>Steak and Potatoes</b>	<b>16</b>
strip steak, steak fries, chipotle aioli, pearl onion, herbed oil	
<b>Seared Duck Breast</b>	<b>17</b>
butternut squash pesto, butternut squash puree, kale, cherry veal glaze	
<b>Butter Poached Lobster Tail</b>	<b>18</b>
lemon tarragon sabayon, sliced asparagus	

## Salads

<b>Steak Salad</b>	<b>24</b>
kale, roasted carrot, sweet potato, red onion, tomato, blue cheese dressing	
<b>Poached Salmon Salad</b>	<b>19</b>
romaine hearts, butter bean, horseradish dressing	

## Sandwiches

All sandwiches are served with a choice of **Herbed Fries** or **House Salad**

<b>All Natural Beef Burger</b>	<b>17</b>
applewood smoked bacon, sharp cheddar cheese, remoulade	
<b>Portobello Burger</b>	<b>16</b>
portobello mushroom, tomato, arugula, feta, Asian spiced root aioli	

## Entrees

<b>Chicken Alfredo</b>	<b>26</b>
rigatoni, garlic broccoli rabe, parmesan cheese	
<b>Pork Chop</b>	<b>25</b>
ginger carrot romesco, sautéed broccoli rabe, potato gratin	
<b>Scallop Risotto</b>	<b>26</b>
roasted pumpkin puree, asparagus, crispy prosciutto, fried sage	
<b>Atlantic Salmon</b>	<b>28</b>
smoked clam chowder, braised chipollini onion, roasted butternut squash, roasted potato, herb oil	
<b>Branzino Filet</b>	<b>29</b>
braised leek faro, brulee lemon	
<b>Filet Mignon</b>	<b>45</b>
scallion pomme puree, caramelized onion puree, sautéed carrot and shiitake mushroom	

## Sides

<b>Herbed Fries</b>	<b>6</b>
<b>Mixed Fall Vegetables</b>	<b>7</b>
<b>Roasted Pumpkin Risotto</b>	<b>8</b>
<b>Sautéed Broccoli Rabe</b>	<b>9</b>

**Executive Chef Karim Williams**  
**Fall 2017 Dinner**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.  
An 18% gratuity and 8.87% sales tax will be added to your check