



{ DINNER MENU }

| | |
|--|--------------|
| Soup D'Jour <i>house made daily</i> | \$5 |
| Smoked Trout Quesadilla <i>with Irish Dubliner cheddar cheese topped with cilantro crème fraiche</i> | \$7 |
| Caesar Salad <i>with shaved Parmigiano Reggiano cheese</i> | \$7 |
| Baby Arugula & Spinach <i>with grilled forest mushrooms, Parmigiano Reggiano cheese, sherry & cumin vinaigrette</i> | \$8 |
| Boston Lettuce Wedge <i>with grape tomato, Niman Ranch bacon, red onion, Point Reyes blue cheese buttermilk dressing</i> | \$7 |
| Organic Beet Salad <i>with baby mixed greens and Vermont Butter & Cheese chevre citrus vinaigrette</i> | \$7 |
| Pan Seared Lump Crab Cake <i>over baby arugula with fresh mango puree</i> | \$8 |
| Fresh PEI Mussels Provencal <i>with sauvignon blanc and fresh herbs</i> | \$7 |
| | |
| Pan Seared Prime Grade Rib Eye Steak <i>with wild mushroom demi glace</i> | \$22 |
| Roasted Chicken Breast <i>served with jasmine rice and roasted root vegetables, topped with a coconut curry sauce</i> | \$19 |
| Pork Saltimbocca <i>with prosciutto, fresh sage, sauvignon blanc, fresh lemon, & Gruyere cheese</i> | \$18 |
| Roasted Rack of Lamb <i>with basil mint pesto</i> | \$22 |
| Fresh Pasta or Ravioli of the Day <i>Ask your server for today's selection</i> Half portion...\$10; Full portion...\$20 | |
| Fish d'Jour <i>Ask your server for today's fresh catch</i> | market price |
| Game Feature <i>Ask your server for today's selection</i> | market price |

Chris Turner, Executive Chef