



Starters

Soup du Jour

Duck Confit Eggrolls 17

House-made Orange duck sauce on a bed of cabbages

Shrimp Cocktail 14

Four large pieces of shrimp with our house-made cocktail sauce

Baked Brie En Crouete 15

Served with apple slices, crackers and homemade caramel sauce

Smoked Salmon 16

Smoked salmon, horseradish cream, capers, arugula on flatbread

Salads

*addition of grilled chicken + 6
addition of grilled shrimp +7

Caesar Salad 13.50

Delectable Caesar Salad with Romaine Hearts, Flavorful Dressing, Herbed Croutons, Parmesan Cheese.

Beet Salad with Honey Lavender Dressing 10 App | 16 Dinner

Delectable Salad with Beets, Walnuts, Goat Cheese, Arugula and House-Made Honey Lavender Dressing

Pear, Pecan, Gorgonzola 16

Our House-Made Balsamic Vinaigrette with Festive Spring Mix Salad

Apple, Blue Cheese, Cranberry & Arugula Salad 16

Delicious Autumn Salad with our House-Made Balsamic Vinaigrette

Entrees

Braised Beef Short Ribs 32

Savory short ribs served with roasted garlic mashed potatoes, green beans

Pan Seared Salmon with Red Curry 32

Our take on the Thai dish "Khao Soy" served with Jasmine Rice and baby bok choy

Wild Mushroom Ravioli, Portobello Mushroom, Sundried Tomato Crema 26

Served with our house-made, creamy sauce infused with portobello mushrooms and sundried tomatoes.

Frenched Chicken Breast with Chorizo Leek Cream Sauce 27

Served with mashed potatoes and green beans

Roasted Half Duck with Seasonal Blueberry Gastrique 34

Flavorful roasted duck with served with smashed garlic potatoes and green beans

Rigatoni Bolognese 25

Fresh house-made bolognese sauce served over rigatoni

Breaded Pork Tenderloin with Marsala Sauce 28

Delectable pork tenderloin served alongside roasted garlic mashed potatoes and braised red cabbage.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% Gratuity will be added to parties of 6 or more