

DINNER MENU

Starters

- Beef Tenderloin Carpaccio** (X) \$13
Pecorino Romano Cheese, Micro Greens, Sea Salt,
Capers, Extra Virgin Olive Oil
- Charcuterie** \$9
Sopressata, Prosciutto di Parma, Bianco D'Oro Salami,
Whole Grain Mustard, Gherkin Pickle, Grilled Sourdough Bread
- Baked Fontina Cheese** V \$8
Apples, Red Currant Jelly, Grilled Sourdough Bread

Entrées

Served with House/Caesar Salad or Soup of the Day

- Wild Alaskan Sockeye Salmon** \$22
Sesame Nori Wasabi Crust, Teriyaki Beurre Blanc,
Steamed Long Grain Brown Rice, Vegetable of the Day
- Seared Sea Scallops** (X) \$25
Citrus Gremolata, Brown Butter, Crimson Lentils, Warm Arugula
- Statler Chicken Breast** (X) \$17
Mediterranean Olives, Capers, White Wine & Prune Sauce,
Parmesan Polenta, Vegetable of the Day
- Pork Belly & Gemelli Pasta Carbonara** \$15
Cracked Black Peppercorn Cream Sauce

Steaks & Chops

Served with House/Caesar Salad or Soup of the Day

- Berkshire Bone-In Pork Chop** (X) \$25
Granny Smith Apple & Molasses Sherry Glaze, Baby Fingerling Potatoes,
Vegetable of the Day
- Rack of Lamb** \$26
Dijon Mustard Crust, Roasted Walnut & Mint Pesto, Whole Grain Pilaf,
Vegetable of the Day
- 6oz. Beef Tenderloin Filet** (X) \$31
Forest Mushroom Cognac Sauce, Mashed Yukon Gold Potatoes,
Vegetable of the Day
- 12oz. Beef Rib Eye Steak** (X) \$32
Horseradish Blue Cheese Butter, Mashed Yukon Gold Potatoes,
Vegetable of the Day