

Small Plates

CRISPY CALAMARI

Tajin seasoning, sweet banana peppers, mango-chili dipping sauces
20

COLOSSAL SHRIMP COCKTAIL

House-made horseradish cocktail sauce, fresh lemon
4 each

BEEF BURNT END SAUSAGE

Corn pudding, potato cake, crispy beets, spiced carrot
16

CRISPY BRUSSEL SPROUTS

Smoked maple drizzle, toasted sunflower crunch, everything spice
14

Soups & Signature Salads

FRENCH ONION SOUP

House made beef broth, three onion blend, pumpernickel crouton, blended swiss cheeses
10

CHEF'S SOUP OF THE DAY

Cup 4 / Bowl 6

CAESAR SALAD (V, VGA, GF)

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing
8/16

GREENS SALAD (V, VG, GF)

Local mixed greens, radish, baby carrots, cucumber
8/12

AUTUMN SALAD (V, VG, GF)

Greens, sweet cranberry, green apple, shaved butternut squash, crumbled candied pecans, cider vinaigrette
10/18

STEAK SALAD (V, VG, GFA)

New York strip steak, feta, romaine lettuce, roasted tomatoes, frizzled onions, balsamic dressing
28

ADD TO ANY SALAD:

Blackened Chicken 6 | Blackened Shrimp 4 each
Catch of the Day 12

From The Pans

RAMEN BOWL (VA, VGA)

Traditional ramen noodles, edamame, purple cabbage, carrot, radish, maitake mushroom, scallions, cilantro, lime, duck egg
18

Add 6 oz sesame tuna steak 12

Teriyaki chicken 6

Smoked soy marinated 6 oz sirloin steak 14

TIKKA MASALA SCALLOPS

Couscous-cauliflower-lentils, baby spinach, cilantro-mint chutney, toasted sunflower
34

HARVEST CHICKEN

Seared French-cut chicken breast, mustard greens, roasted root vegetables, butternut squash puree, harvest chutney, chicken demi
28

Grilled Angus Steaks, Chops & Seafood

**6 or 10 oz. Filet Mignon,
Red wine demi**

Tender, corn-fed midwestern beef. GF – 26/40

**16 oz. Ribeye Steak,
Horseradish herb butter**

Well-marbled for peak flavor, deliciously juicy. GF – 40

**14 oz. New York Strip,
Smoked maple barbecue sauce**

Full bodied, slightly firmer than a ribeye. GF – 38

**12 oz. Marble Farms Pork Chop,
Cherry pepper, basil, pecorino cheese**

Center cut chop, fine-grained & flavorful. GF – 28

**12 oz. Salmon Steak,
Spicy honey citrus glaze**

Whole cut, bone in, Scottish salmon – 28

ADDITIONS

- 6 oz. Cold Water Lobster Tail – 24
- 4 oz. Jumbo Lump Crab Cake – 15
- Colossal Lemon-Garlic Shrimp – 4 ea.
- Blue Cheese Crusted – 6

SIGNATURE SIDES – 5 each

- Baked Potato ♦ Buttermilk Mashed Potato
- Wild Rice Blend ♦ Mac-n-Cheese
- Sautéed Mushrooms & Onions ♦ Grilled Asparagus
- Hot Honey Thumbelina Carrots

Vegetarian Options

vegan option available upon request

SPAGHETTI SQUASH (V)

Mediterranean zaatar scented spaghetti squash, tomato, chickpeas, grilled zucchini, feta, fresh mint-cilantro, hot honey tahini drizzle

22

WILD MUSHROOM RISOTTO (V, VGA, GF)

Golden Chantrelle, Matsutake, Oyster and Lobster Mushrooms, English Peas, Mascarpone

22

ADD ONS

Add Blackened Chicken 6 | Blackened Shrimp 4 each | Catch of the Day 12

V = Vegetarian VG = Vegan VGA = Vegan Available
GF = Gluten Free GFA = Gluten Free Available

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.