



STARTERS & SMALL PLATES

CRAB AND SALMON CAKES 11.5

honey mustard aioli

CAPRESE BRUSCHETTA 9.5

oven roasted tomato, fresh mozzarella, garlic, basil, balsamic reduction

PEPPER SEARED AHI 13.5

pickled ginger, seaweed salad, wasabi, soy reduction

SEARED SCALLOPS 13.5

sweet corn, mushroom and bacon cream

CLASSIC SHRIMP COCKTAIL 13

jumbo black tiger prawns, house cocktail sauce

CHEESE PLATE 13

chef's choice of cheeses, fresh fruit, local honey, spiced pecans, lavash

SOUP & SALAD

SOUP DU JOUR 6

FRENCH ONION SOUP 6

crostini, swiss, parmesan

CAESAR SALAD 7

shaved parmesan cheese, house garlic croutons

BEET CHIP SALAD 7

spinach, arugula, feta, red onion, balsamic glaze, champagne vinaigrette

WILD RIVER SALAD 7

spring mix, apple, dried cranberry, spiced pecan, marinated red onion, gorgonzola, house dressing

CHILDREN'S MENU AVAILABLE
UPON REQUEST

18% gratuity added to parties of 6 or more and
maximum 4 payments per table

SEAFOOD

PLUM CHIPOTLE SALMON 24

house smoked fresh salmon, plum chipotle sauce, butter herb orzo

PAN SEARED IDAHO TROUT 23

oyster mushrooms, lemon caper beurre blanc, butter herb orzo

PEPPER SEARED MAHI MAHI 25

roasted red bell pepper coulis, cilantro pesto, butter herb orzo

TEMPURA AHI 28

soy orange ponzu, oyster mushroom saute, sweet rice

TUSCAN SHRIMP PASTA 24

jumbo black tiger prawns, cappellini, garlic basil pesto, artichoke hearts, sun-dried tomato, feta

STEAKS & CHOPS

FILET MIGNON 32

8 oz all natural center cut, green peppercorn demi-glace, herb roasted red potato
add 'oscar style' (lump crab, asparagus, bearnaise) \$8

NEW YORK STEAK 29

12 oz natural center cut, demi glace, fried leeks, herb roasted red potato

ANGUS RIBEYE 29

seared 14 oz Angus, bleu cheese cream, house mashers

GRILLED PORK CHOP 26

12 oz bone-in center cut, balsamic strawberry reduction, house mashers

HOUSE SPECIALTIES

PORTABELLA MEATLOAF 19

mushroom ragout gravy, house mashers

BRAISED SHORT RIBS 25

slow braised with port and shallots, house mashers

PAN SEARED DUCK BREAST 28

seared then baked, parmesan risotto cake, blackberry gastrique

FREE RANGE GRILLED CHICKEN 22

serrano citrus glaze, parmesan risotto cake