

## SPECIALITY MENU

### CHEF'S CHOICE VEGAN DINNER:

vegetable stir-fry with asparagus, squash, and bell peppers, over a bed of spinach & arugula cous-cous with a grilled portabella mushroom and black bean medallion slices

### STARTERS & SMALL PLATES

#### CAPRESE BRUSCHETTA 13

GF - with no bread or sub gluten free crackers  
Vegan - no cheese

#### CHEESE PLATE 20

GF - sub gluten free crackers

#### GARLIC CILANTRO HUMMUS 12

GF - sub gluten free crackers  
Vegan - as is

#### SAUSAGE TRIO 16

GF - with no grilled bread

#### SEARED PORK BELLY 15

GF - as is

#### TROPICAL TUNA TARTARE\* 20

GF - no sauce, wasabi peas, or fried won-tons

#### GLAZED BRUSSELS SPROUTS 15

GF - as is  
Vegan- no pancetta

#### PAN SEARED SCALLOPS 27

GF - as is

### SOUP & SALAD

#### SOUP DU JOUR 8

Varies from day to day - ask your server

#### FRENCH ONION SOUP 10

GF - no bread

#### BEET CHIP SALAD 10

GF - as is  
Vegan - no feta

#### CAESAR SALAD 11

GF - no croutons  
Vegan - no cheese, sub champagne vinaigrette

#### WILD RIVER SALAD 11

GF - sub champagne vinaigrette  
Vegan - no gorgonzola, sub champagne vinaigrette

#### HOUSE WEDGE SALAD 12

GF - as is  
Vegan - no bacon or gorgonzola, sub champagne vinaigrette

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Children's special menu available upon request*

*Maximum 4 payments per table / split plate charge \$3*

### CHEF'S CHOICE GLUTEN-FREE DINNER:

choice of: shrimp scampi, marinated tri-tip, seared ahi, grilled salmon, grilled chicken, or a fried duck egg. Served over a roasted tomato & portabella mushroom risotto with delta asparagus

### SEAFOOD

#### PLUM CHIPOTLE SALMON\* 31

GF - sub basmati rice or red potato mash

#### PACIFIC DORADO 29

GF - as is

#### IDAHO TROUT ALMONDINE 30

GF - sub basmati rice or red potato mash

#### SPICY SHRIMP PASTA 28

GF - sub gluten free pasta

#### SEAFOOD TRUFFLE RISOTTO 42

GF - no bread

### STEAK & CHOPS

*Our premium, dry aged steaks are hand cut in house, and served with our house-made bordelaise*

#### RIBEYE\* 46

GF - as is

#### NEW YORK\* 40

GF - as is

#### FILET MIGNON\* 49

GF - sub basmati rice or red potato mash

#### ADD

Surf (6 scampi style shrimp) 13 - GF  
Seared Scallops 19 - GF  
Oscar Style 12 - GF  
Duck Egg\* 4 - GF  
Blue Cheese Cream 5 - GF  
Sautéed Mushroom Blend 5 - GF & Vegan  
Lavender Hibiscus Compound Butter 4 - GF  
Spicy Chipotle Compound Butter 4 - GF

#### DOUBLE CUT PORK CHOP\* 32

GF - as is

### HOUSE SPECIALTIES

#### RACK OF LAMB\* 48

GF - as is

#### BRAISED SHORT RIBS 32

GF - sub house-made bordelaise

#### CHICKEN PICCATA 27

GF - no panko crust

#### SAUTEED ELK MEDALLIONS\* 36

GF - sub basmati rice or red potato mash

WE ARE PLEASED TO OFFER OUR GUESTS GLUTEN FREE, VEGAN, AND VEGETARIAN OPTIONS. PLEASE NOTE THAT ALL FRIED ITEMS ARE COOKED IN THE SAME SOYBEAN OIL AS BREAD CRUMBS AND SEAFOOD.