

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 14

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

CHEESE PLATE 21

GF - sub gluten free crackers

BUTTERNUT SQUASH HUMMUS 13

GF - sub gluten free crackers
Vegan - as is

SAUSAGE TRIO 18

GF - with no grilled bread

SEARED PORK BELLY 16

GF - as is

AHI POKE* 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 9

Varies from day to day - ask your server

FRENCH ONION SOUP 11

GF - no bread

BEET CHIP SALAD 11

GF - as is
Vegan - no feta

WILD RIVER SALAD 11

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

CAESAR SALAD 12

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

BUTTERNUT SQUASH SALAD 12

GF - as is
Vegan - no goat cheese

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* 34

GF - sub creamy polenta or red potato mash

PACIFIC DORADO 30

GF - as is

IDAHO TROUT ALMONDINE 32

GF - sub creamy polenta or red potato mash

SPICY SHRIMP PASTA 29

GF - sub gluten free pasta

SEAFOOD TRUFFLE RISOTTO 45

GF - no bread

STEAK & CHOPS

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

RIBEYE* 48

GF - as is

NEW YORK* 42

GF - as is

FILET MIGNON* 49

GF - sub creamy polenta or red potato mash

ADD

Seared Scallops 21 - GF
Surf (6 scampi style shrimp) 15 - GF
Oscar Style 14 - GF
Blue Cheese Cream 6 - GF
Sautéed Mushroom Blend 6 - GF & Vegan
Lavender Hibiscus Compound Butter 4 - GF
Spicy Chipotle Compound Butter 4 - GF
Local Sunny-Side Up Farm Fresh Egg* 3.50

DOUBLE CUT PORK CHOP* 34

GF - sub Argentinian chimichurri

HOUSE SPECIALTIES

BRAISED SHORT RIBS 34

GF - sub house-made bordelaise

CHICKEN PICCATA 28

GF - no panko crust

SAUTEED ELK MEDALLIONS* 38

GF - sub creamy polenta 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.