

SPECIALITY MENU

CHEF'S VEGAN DINNER 36

Beyond Lasagna:
vegan mozzarella, lentil pasta, zesty marinara,
sauteed mushrooms, spinach, grilled vegetables

STARTERS & SMALL PLATES

CAPRESE BRUSCHETTA 16

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

CHEESE PLATE 22

GF - sub gluten free crackers

GARLIC CITRUS HUMMUS 15

GF - sub gluten free crackers
Vegan - sub gluten free crackers

SAUSAGE TRIO 18

GF - with no grilled bread

SEARED PORK BELLY 18

GF - as is

AHI POKE* 23

GF - sub gluten free crackers, no sauce, wasabi peas,
or fried won-tons

GLAZED BRUSSELS SPROUTS 17

GF - as is*
Vegan - no pancetta

PAN SEARED SCALLOPS 28

GF - as is

STEAMED MUSSELS 18

GF - cooked in a white wine, no chorizo or bread

SOUP & SALAD

SOUP DU JOUR 10

Varies from day to day - ask your server

FRENCH ONION SOUP 12

GF - no bread

BEET CHIP SALAD 12

GF - as is*
Vegan - no feta

WILD RIVER SALAD 12

GF - sub champagne vinaigrette
Vegan - no gorgonzola

CAESAR SALAD 13

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

HOUSE WEDGE SALAD 14

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

WATERMELON SALAD 14

GF - as is
Vegan - no cheese

* PLEASE NOTE THAT ALL FRIED ITEMS ARE COOKED IN THE
SAME SOYBEAN OIL AS BREAD CRUMBS AND SEAFOOD.

WE ARE PLEASED TO OFFER OUR GUESTS GLUTEN FREE,
VEGAN, AND VEGETARIAN OPTIONS.

CHEF'S GLUTEN-FREE DINNER 30

Gluten Free Ziti:
sauteed bell peppers and mushrooms, fresh mozzarella,
garlic, gluten free pasta, zesty marinara, diced tomato,
topped with beef meatballs

SEAFOOD

PLUM CHIPOTLE SALMON* 36

GF - sub rosemary truffle mash, creamy polenta, or basmati rice

LE MAHI VELOUTE 33

GF - sub lemon beurre blanc
- sub rosemary truffle mash, creamy polenta, or basmati rice

IDAHO TROUT ALMONDINE 34

GF - sub rosemary truffle mash, creamy polenta, or basmati rice

SPICY SHRIMP PASTA 32

GF - no garlic bread, sub gluten free pasta

LAND & SEA* 37

GF - no garlic bread, sub gluten free pasta

STEAK & CHOPS

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

RIBEYE* 50

GF - no shallots

NEW YORK* 44

GF - as is

FILET MIGNON* 52

GF - sub rosemary truffle mash, creamy polenta, or basmati rice

ADD

Seared Scallops 21 - GF
Surf (6 Scampi Style Shrimp) 15 - GF
Blue Cheese Cream 6 - GF
Sautéed Mushroom Blend 6 - GF & Vegan
Local Sunny-Side Farm Fresh Egg* 4 - GF

DOUBLE CUT PORK CHOP* 38

GF - sub house-made bordelaise

HOUSE SPECIALTIES

CHICKEN MARSALA 32

GF - as is

BRAISED SHORT RIBS 37

GF - sub house-made bordelaise

CHICKEN PICCATA 29

GF - no panko crust

SAUTEED ELK MEDALLIONS* 40

GF - sub rosemary truffle mash, creamy polenta, or basmati rice

Children's special menu available upon request

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

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