



## *Dinner Menu*

### **APPETIZERS:**

Oyster on the half shell (Market price)  
*Mignonette and grilled lemon*

Shaved Red and Golden Beet Salad \$16   
*Blonde frisee, crumbled goat cheese, blood orange, toasted almonds*

Cobb Salad \$16  
*Bacon, avocado, tomato, chicken, hard boiled egg, baby gem*

Club Caesar Salad \$16  
*Baby Gem, grana padano crisp, buttery crouton and club bacon*

Potato Pave \$18   
*Yukon Gold, sweet potato, aged cheddar, Dijon sauce, baby greens, honey mushrooms*

Grilled Calamari and Shrimp \$25  
*Beurre Noisette, capers, lemon, red onions, anchovy, tomato*

Foie Gras Sliders \$26  
*Fig Jam, mushroom salad, Brioche Bun*

## ENTRÉE DINNER

Mushroom Pappardelle \$30

*Veal cream sauce, oven roasted tomatoes, mascarpone cheese*

Cod \$38

*Beurre noisette potatoes, beets, dandelion, orange beurre blanc*

Venison Rack \$40

*Braised red cabbage, Romanesco, spaetzle, onion rings, lingonberry jus*

Roasted Half Chicken \$32

*Aged cheddar and pumpkin seed polenta, sugar snap peas, baby carrots*

Beef Tenderloin \$45

*Wrapped in Smoked bacon confit potatoes, heirloom carrots, french beans whiskey jus*

Spicy Shrimp Risotto \$32

*Grape tomatoes, scallions, grana padano*

Chef's Seasonal inspired Special (Market Price)

### EXTRAS and SIDES

French Fries or Truffle fries \$8 ✓

Organic green salad \$8 ✓

✓ Vegetarian



## ***Lunch Menu***

### APPETIZERS:

Oyster on the half shell (Market Price)

*Mignonette and grilled lemon*

Shaved Red and Golden Beet Salad \$16 ✓

*Blonde frisee, crumbled goat cheese, blood orange, toasted almonds*

Club Caesar Salad \$16

*Baby Gem lettuce, grana padano crisp, buttery crouton and club bacon*

Cobb Salad \$16

*Bacon, avocado, tomato, chicken, hard boiled egg, baby gem*

French Onion Soup \$14

*Gruyere and Swiss cheese, caramelized onions, fresh thyme*

Mushroom Bruschetta \$16 ✓

*Toasted baguette, whipped goat cheese, balsamic reduction*

Classic Shrimp Cocktail \$20

*Cocktail sauce, lemon*

## ENTRÉE LUNCH

Omelette of the day \$22   
*Vegetarian or meat, organic green salad*

*White Turkey Lasagna \$26*  
*Ricotta, mushrooms, bechamel*

*Mushroom pappardelle \$28*  
*Veal cream sauce, oven roasted tomatoes, mascarpone cheese*

Chicken pot pie \$28  
*Onions, carrots, fresh herbs, mushrooms, puff pastry*

Almond crusted Salmon \$35  
*Israeli cous cous, zucchini, pepper, tomato, parsley, onion*

Lamb Shank \$35  
*Blue Cheese Barley, heirloom carrots, French beans, Whiskey jus*

Chef's Seasonal inspired Special (Market Price) 

## EXTRAS & SIDES

French Fries or Truffle fries \$8   
Organic green salad 

 Vegetarian