

## SETTING

- STORY "ART" DIP *A creamy dip made with artichokes, white cheddar, and other goodness. Served . . . . . 14 with house made crackers*
- METRO WINGS *Beautifully smoked chicken wings that exceed your expectation. Our chef takes great . . 16 pride in this preparation. Served with his signature plum sauce.*
- TUSCAN RAVIOLI WITH MARINARA SAUCE *Pasta made in house and filled with the taste of . . . . . 14 Tuscany. Served with Italian Marinara*
- STEAK TARTARE W/QUAILS EGG . . . . . 15
- BRUSCHETTA *Freshly made Bruschetta using Heirloom tomatoes. Served with a triangle of Fontina . . . 14 Cheese*

## EXPOSITION

- CUCUMBER MELON SALAD *Green leaf lettuce with honeydew melon, and red onion. Served with a . . . 15 lime vinaigrette*
- BLUEBERRY SPINACH SALAD *Spinach salad with blueberries, red onion, sliced almonds, and goat . . . 15 cheese. Served with Balsamic Vinaigrette*

## PLOT & TWO SIDES

- MAPLE LEAF FARMS DUCK BREAST *Succulent duck breast served with a blood orange gastric . . . . . 75*
- FILET MIGNON *We use the most center part of a beef tenderloin filet for this preparation. It is . . . . . 80 cooked to medium rare and is topped with decadent compound butter and pan drippings.*
- 14 OUNCE RIBEYE *A perfectly cooked ribeye sourced from Salt Creek Angus cattle farm. We proudly . . 80 serve only the best beef available*
- CATCH OF THE DAY *Ask your server for the Chef's special "Catch of the Day" . . . . . 70*
- RACK OF ELK *Beautifully prepared Elk served with a lush au jus . . . . . 80*

## TONE (SIDES)

- BUTTERMILK MASHED POTATOES . . . . . 8
- SUMMER RISOTTO *A freshly herbed risotto bursting with the flavors of Spring . . . . . 8*
- VEGETABLE MEDLEY *A blend of garden fresh spring veggies . . . . . 8*
- POMME FRITES *Hand Cut and served with a truffle aioli . . . . . 8*
- SAUTÉED SPINACH . . . . . 8

## EPILOGUE

- CHEF'S SHOWCASE WILD BERRY POUND CAKE . . . . . 14
- TRES SORBET *Variety of three layered sorbets served with whip crème . . . . . 14*
- CHEF'S FEATURED CHEESECAKE *Ask your server about today's selection . . . . . 14*

**\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, AND EGGS CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS\***