



APPETIZERS & SALADS*

Escargot	14
Tender baked escargot with basil garlic butter and sautéed spinach	
House Made Gnocchi of the Day	17
Fluffy potato gnocchi prepared chefs choice	
Grilled Caesar Salad	15
Grilled romaine hearts, Chef's own Caesar recipe served with house made croutons and Parmesan tuille (contains anchovy)	
Beet Salad	16
Local Fuji apples, roasted kabocha squash, roasted beets and toasted pumpkin seeds tossed in a pomegranate vinaigrette and topped with a fried goat cheese fritter	
Baked Brie	17
Creamy baked brie wrapped in a crisp herb phyllo dough with hazelnuts served with fresh berries, fig jam and blueberry compote and croutons	
Soup of The Day	9

ENTRÉES*

Entrées include choice of cup of soup or green salad

Beef Wellington	53
Seared filet stuffed with white truffle butter, wrapped in wild mushroom duxelles and flakey puff pastry, Madeira sauce	
Pork Tender Loin	40
Wrapped with bacon and served on a bed of Fuji apple compote, glazed with spiced maple syrup, roast red potaotes	
Rack of Lamb Provençal	52
Smearred in Dijon mustard, garlic herb bread crumbs and red wine thyme demi glace	

OFF THE GRILL*

Grilled 14 oz. Ribeye Steak	52
Dusted with BBQ spice and topped with a honey chipotle compound butter	
14 oz Choice NY Steak	52
Broiled strip loin served with grilled red onion, house made bacon jam, topped with blue cheese crumbles garnished with creamy scallop potatoes	
Grilled Salmon	40
Sustainable salmon over cauliflower puree, served with golden rasin brown butter lemon sauce with fried capers	

SIDES

Scallop Potatoes with Gorgonzola and house cured bacon	10
Sautéed Mushrooms	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. 18% gratuity on all parties of 8 or more and split checks. *Split Plate charge \$4.00* Chef Vincent Paul Alexander and his Brigade