



Plated Menu

SALADS

Marinated eggplant | Roasted red peppers, grilled zucchini, hot banana peppers, sundried tomatoes, balsamic/garlic marinated - \$13

Freshly sliced charcuterie | imported cheese, cured meats| focaccia and specialty breads - \$18

Caesar | Double smoked bacon, herb crostini - \$13

Summer | Seasonal berries, lemon/herb vinaigrette, fig goat cheese infusion - \$14

Brussel Sprout | Roasted maple vinaigrette, pomegranate seeds, roasted acorn squash - \$12 House Salad | Balsamic reduction - \$11

Beet | Caramelized pear, roasted walnuts, frisee, smoked goat cheese, raspberry vinaigrette - \$14

Beef carpaccio | Shaved parmigiano, arugula, fried capers, garlic crostini - \$15

Quinoa | Mixed greens, feta cheese, kalamata olives, cherry tomato, soft pickle cucumber, pesto lemon - \$13

Burrata | heirloom tomatoes, burrata cheese, balsamic reduction, basil pesto, black salt - \$14

SOUPS

Honey roasted butternut squash | Garden chives, candied thick cut bacon - \$10

Wild mushroom | Ricotta, crispy prosciutto, truffle oil - \$11

Seasonal Soup | Market Vegetable in season, creme fraise, micro greens - \$8

PASTA

Penne ala vodka | Double smoked bacon, rose sauce - \$16

Linguini bolognese | Certified angus beef - \$16

Spaghetti and Meatballs | Certified angus beef, fresh marinara sauce - \$16
Fettuccine alfredo | Alfredo sauce, fresh herbs, shaved parm. - \$18

ENTRÉES

Salmon | Pistachio crusted, lemon zest, creamy polenta, seasonal vegetables - \$32

Braised Beef Short Rib | Red wine demi, fresh herbs, whipped marbled potatoes, broccolini - \$45

Lemon Chicken | Lemon beurre blanc, fresh herbs, garlic confit mini potatoes, seasonal vegetables - \$32

Striploin Steak | Chimichurri, garlic confit, cauliflower puree, honey roasted heirloom carrots - \$48

Baked Eggplant | Gochujang sauce, sous vide, charbroiled, creamy polenta - \$27

Rainbow Trout | Pickled berries, crispy risotto cake, broccolini, citrus herb compound butter - \$32

Additions:

Lobster tail | Garlic butter, lemon - \$23 per person

Tiger shrimp | Garlic butter, lemon - \$18 per person

VEGAN

King oyster mushrooms braised lentils ragout | Seasonal succotash roasted king oyster mushroom - \$24

Grilled marinated vegetable tower | Couscous salad , goat cheese, mixed herb purée - \$24

DESSERT

Creme Brulee | Chefs Creation - \$11

Classic NY cheesecake | Mixed berry compote, fresh mint
- \$11

Flourless chocolate torte | Chocolate ganache, seasonal
berries, vanilla chantilly cream - \$10

Fresh fruits and berries | Vanilla chantilly cream - \$9