

Lizzie Keays

—/ CHEF & OWNER BILLY TRUDSOE /—

—/ Starters /—

B.True Wings

Dry Smoked – Vegetable Crudit  – Bleu Cheese Dressing
– 18

Gf Shrimp Cocktail

Poached Chilled – Charred Lemon – Thai Chili Cocktail Sauce
– 19

V Baked Brie

Berry Compote – Roasted Pecans – Fig Jam – Craisins – Garlic Crostini
– 21

Gf Diver Scallops

Corn Puree – Crispy Bacon – Corn Salsa
– 24

Clam Chowder

Little Neck Clams – Grilled Corn – Roasted Cauliflower – Crispy Bacon – Lemon Herb Cream – Garlic Crostini
– 19

Tuna Toastinis

Sesame Encrusted – Cucumber Slaw – Arugula – Wasabi Aioli – Honey Soy Reduction
– 17

Gf VEGAN Risotto

Walnut & Sundried Tomato Pesto – Baby Spinach – Roasted Butternut Squash – Cremini Mushrooms – Vegetable Stock
– 20

—/ Salads /—

Ahi Tuna 11– Duo Scallops 18– Grilled Chicken Breast 9– (3)Jumbo Shrimp 14– Beef Coulette 28–

Gf V Up North Salad

Little Leaf Lettuce – Grilled Corn Salsa – Cherry Tomatoes – Cucumbers – Bleu Cheese Crumbles – Truffle Parmesan Dressing
– 18

Gf Goat Cheese

Baby Arugula – Bacon – Roasted Walnuts – Craisins – Cherry Tomatoes – Granny Smith Apples – Mint Berry Vinaigrette
– 17

Truffle Parmesan – Bleu Cheese – Mint Berry Vinaigrette – Herbed Balsamic Vinaigrette

Gf V Pickled Bell Pepper

Little Leaf Lettuce – Smoked Feta Cheese – Roasted Butternut Squash – Red Onion – Pecans – Bleu Cheese Dressing
– 18

Gf VEGAN Lizzie Keays

Little Leaf Lettuce – Cherry Tomatoes – Cucumbers – Red Onion – Shredded Carrots – Choice of Dressing
– 15

—/ Hand Helds /—

—/ (Served on a Brioche Bun with Chips & Pickles) /—

Kobe Burger

Cherry Tomato – Arugula – Provolone – Garlic Aioli
– 22

Chicken Brie

Red Onion – Smoked Bacon – Granny Smith Apples – Berry Compote
– 19

Ahi Tuna

Sesame Encrusted – Cucumber Slaw – Arugula – Wasabi Aioli – Honey Soy Reduction
– 21

—/ Entr es /—

Gf Black Forest Chicken

Parmesan & Basil Egg Battered – Cremini Mushrooms & Baby Spinach Risotto – Sherry Beurre Blanc
– 30

Sesame Tuna

Couscous Salad – Cucumber Slaw – Honey Soy Reduction – Wasabi Aioli
– 33

Diver Scallops

Pan Seared – Wilted Baby Spinach – Crispy Bacon – Grilled Corn – Roasted Garlic Cream – Gnocchi
– 44

Gf Pork Ribeye

Grilled – Roasted Garlic Mashed Potatoes – Grilled Corn – Sweet Pea & Carrot Julie Sauce
– 28

Gf Beef Coulotte

Grilled – Cauliflower Puree – Grilled Corn – Chipotle Chimichurri – Veal Demi
– 36

Jumbo Shrimp

Saut ed – Smoked Feta – Cherry Tomatoes – Butternut Squash – Sweet Peas – Sherry Butter Sunday Sauce – Spaghetti
– 32

V Mushroom Ravioli

Cremini Mushrooms – Cherry Tomatoes – Wilted Baby Spinach – Smoked Feta – Walnut & Sundried Tomato Pesto Cream
– 34

VEGAN Jja Jang Noodles

Butternut Squash – Cauliflower – Baby Spinach – Cherry Tomatoes – Sesame Seeds – Thai Chili Sauce
– 27

—/ Sides /—

Roasted Garlic Mashed Potatoes 7– Grilled Corn 6– Side Salad 9– Couscous Salad 7– Crostini 6– Dinner Bread 7–