

Features

• APPETIZERS •

BUTTERNUT SQUASH RAVIOLI 10

House made ravioli filled with butternut squash and Parmigiano Reggiano garnished with a light cream sauce

BAJA CHICKEN SOUP CUP 5 / BOWL 8 G

• ENTREE SALAD •

ROASTED BEET SALAD FULL 10 / HALF 7 G

Roasted red and gold beets, goat cheese, candied almonds, mixed greens, house made balsamic vinaigrette

• SEA AND LAND •

CHICKEN FRIED BLT 14

Buttermilk soaked and fried bacon, fresh tomato, leaf lettuce, horseradish peppercorn sauce, toasted white bread served with seasoned potatoes

BISON COULOTTE STEAK 30 G

Bison steak cooked to medium rare, sliced on the bias topped with Kentucky bourbon sauce, crispy fingerling potatoes, roasted Brussels sprouts and a side salad

CRISPY MONKFISH 22 G

Fried monkfish, crispy fingerling potatoes topped with a spicy puree of artichoke hearts and olives served with a side salad

• DESSERT •

MOLASSES PECAN BLONDIE 8

Warm molasses pecan blondie topped with maple cream sauce and a shortbread cookie served with homemade sweet potato ice cream

Suggested Wine – Au Bon Climat Pinot Noir Santa Barbara, California, 2016
Glass – 8 Quartino – 11 Bottle – 30

G DENOTES GLUTEN FREE ITEM