

Chef's Menu

• APPETIZERS •

ARANCINI 10 G

Italian risotto balls, tomato basil sauce, parmesan reggiano

HAM, GREEN BEAN AND POTATO SOUP CUP 6 / BOWL 10 G

• SALAD •

APPLE HARVEST SALAD FULL 12/ HALF 7 G

Romaine lettuce, honeycrisp apples, caramelized onions, feta cheese, dried cranberries, bacon, honey mustard vinaigrette

• SEA AND LAND •

BRIE GRILLED CHEESE 15

Toasted wheatberry bread, brie, neuske bacon, honeycrisp apples, fig jam, brie, hand cut fries

SAUSAGE RIGATONI 24

Rigatoni, sweet italian sausage, caramelized onions, garbanzo beans, kale, house made marinara sauce, side salad

PAN SEARED HALIBUT 45 G

Wild-caught halibut, olive tapenade, wild rice, side salad

• DESSERT •

APPLE CRUMBLE CHEESECAKE 8

Apple cheesecake, honey crisp apples, brown sugar crumble

PECAN PUMPKIN COBBLER 8 G

Warm pecan-pumpkin cobbler, graeters vanilla ice cream

GRAETER'S PUMPKIN ICE CREAM 5 G

Suggested Wine ~ The Custodian Grenache, Australia, 2019

Glass – 8 Quartino – 12 Bottle – 30

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

G DENOTES GLUTEN FREE ITEM