

Chef's Menu

• APPETIZERS •

PEANUT BUTTER SLIDERS 15

Three miniature gourmet burgers, peanut butter, jalapeno jelly, brioche buns

JAMBALAYA CUP 6 / BOWL 10

• SALAD •

CITRUS SALAD FULL 12 / HALF 7 G

Navel and blood oranges, grapefruit, candied Nueske bacon, red onions, mixed greens, sweet red wine vinaigrette

Add ons: *grilled chicken* – 7 · *baked tofu* – 5 · *grilled salmon** – 10 · *sirloin steak** – 12 · *grilled shrimp* – 9

• SEA AND LAND •

SALMON BELT 16

Grilled 4 oz salmon, Nueske bacon, over-easy egg, lemon-dill aioli, lettuce, tomato, red onion, brioche bun, hand cut fries

CHICKEN POT PIE 18

Roasted Gerber chicken, onions, carrots, celery, peas, corn, bacon, flakey pie crust, side salad

MUSHROOM STUFFED MANICOTTI 22

Wild mushroom filling, roasted red pepper puree, blue cheese béchamel, truffle oil, side salad

• DESSERT •

BROWN BUTTER HAZELNUT TART 8

Crisp tart shell, brown butter-sage filling, hazelnut brown butter sauce

MARbled RED VELVET CHEESECAKE 8

Red velvet marbled with classic cheesecake

Suggested Wine ~ Gini Soave Classico white wine, Italy, 2022

Glass – 8 Quartino – 11 Bottle – 25

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

G DENOTES GLUTEN FREE ITEM