

Chef's Menu

• APPETIZERS •

BUTTERNUT SQUASH DIP 10

House made butternut squash dip, apricot preserves, pomegranates, toasted walnuts, garlic naan flatbread

CHILI SOUP CUP 5 / BOWL 8

• ENTREE SALAD •

PROSCIUTTO SALAD FULL 11 / HALF 7 G

Mixed greens, crispy prosciutto, honey crisp apples, blue cheese crumbles, dried cranberries, sweet onion confit, honey vinaigrette

grilled chicken – 5 · baked tofu – 5 · grilled salmon – 8 · sirloin steak* – 10 · grilled shrimp – 9*

• SEA AND LAND •

ASIAN SLOPPY JOE 12

Asian sloppy joe, bao bun, kimchi, spicy aioli, green onions, black sesame seeds, cucumber salad

OSSO BUCA 26 G

Seared and braised veal shank, pepperjack polenta, side salad

BAKED HALIBUT 32 G

7 oz. halibut baked in wine and herbs, olive tapenade, roasted redskin potatoes, side salad

• DESSERT •

SWEET POTATO TIRAMASU 7

Layers of ladyfingers soaked in coffee, sweet potato filling, ginger snap crumbles, whipped cream

APPLE CHEESECAKE 7

House made cheesecake, spiced apples and pecans, caramel, whipped cream

Suggested Wine – Au Bon Climat Pinot Noir, California, 2021

Glass – 8 Quartino – 12 Bottle – 35

G DENOTES GLUTEN FREE ITEM