



Appetizers

French Onion Soup 7

Cheese & Charcuterie: ^{GFO} Chef's selection of cheeses and charcuterie with accompaniments. 28

Gorgonzola Chips: House-fried chips with Gorgonzola fondue, Gorgonzola crumbles, balsamic glaze, jalapeño slices and chives. 11

Oysters Rockefeller: ^{*GF} Oysters topped with sundried tomato, spinach, bacon cream sauce and Parmesan cheese. 16

Creole Crab Cakes: Succulent lump crab meat, lightly seasoned, pan-seared and served with sauce remoulade. 15

Salads

House Salad: ^{GF} Tender mixed greens, heirloom grape tomatoes, red onion, sliced cucumber and shredded carrots. 8

House-made dressings: Peach Balsamic, Ranch, Peach Bleu Cheese or Poppy Seed, plus Extra Virgin Olive Oil and Balsamic vinegar.

Roasted Beet Salad: ^{GF} Tender mixed greens tossed in a fresh lemon thyme vinaigrette with roasted red and yellow beets, toasted pecans, French olives, roasted chickpeas, feta crumbles, fresh dill. 12

Caesar Salad*: ^{GFO} House-made dressing on crisp romaine, house croutons, grilled lemon, and Parmesan. 9

Add: Grilled Chicken Breast 5 | Poached Gulf Shrimp 8 | Beef Sirloin* 10 | Salmon Filet 10

Mains

Bourbon Molasses Brined Pork Chop: ^{GF} 16 oz bone-in Berkshire pork chop with a Palisade peach chutney. Served with Tillamook cheddar mashed potatoes and vegetable medley. 36

Candied Pecan Crusted Redfish: ^{GF} Redfish filet topped with candied pecans and a rum-butter sauce. Served with curried whipped sweet potatoes and sautéed spinach. 28

Prime Sirloin: 8 oz grilled prime sirloin with a shitake Gorgonzola demi-glaze. Served with roasted garlic mashed potatoes and vegetable medley. 24

Venison Wellington: Two petite venison medallions wrapped in pastry crust with a wild mushroom duxelles and port wine rosemary demi-glaze. Served with caramelized winter root vegetables. 40

Smoked Bison Meatloaf: Colorado bison, Angus beef, poblano peppers, heirloom carrots, onion, garlic and seasonings. Slow-smoked and topped with a peach BBQ glaze and mushroom demi-glaze. Served with roasted garlic mashed potatoes and vegetable medley. 22

Elk Royale: Grilled 8 oz elk tenderloin with an espresso rub and red-eye demi-glaze. Served with a smoked cheddar potato croquette. 42

Roast Chicken: ^{GF} ½ roast chicken with a wild mushroom and tarragon ragout. Served with wild rice pilaf and haricot verts. 40

Scallop Puttanesca: ^{GF} SU10 caramelized scallops atop sautéed tomatoes, capers, French olives and turmeric potatoes in a white wine sauce with fresh basil. 36

Truffled Lobster Mac and Cheese: Lobster, black truffle zest, pasta, house-blend cheese sauce, onion, garlic, bell peppers, white truffle oil drizzle. 19

Miss Caroline's Ragout: ^{GF} Spaghetti squash with a roasted vegetable ragout, fresh basil and goat cheese. 18

All mains served with choice of house or Caesar salad. French onion soup 2

***Note:** These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. ^{GF} Ingredients are gluten free. ^{GFO} Gluten free ingredient preparation available upon request, 2 charge may apply.

We cannot guarantee that any of our products are allergen free, including dairy, eggs, soy, tree nuts, peanuts, wheat and other allergens as we use shared equipment to store, prepare and serve them. **Parties of 6 or more may be subject to 20% gratuity.**