

SOUP AND SALAD

ADD QUINOA CAKE -6 CHICKEN BREAST -6 SHRIMP -8 SALMON* -12

GF 222 SALAD

BABY GREENS / DRIED FIGS / SHAVED MANCHEGO / APRICOTS / BALSAMIC VINAIGRETTE — 11

GF CAESAR SALAD

ROMAINE / POACHED RAISINS / HEART OF PALM / PARMIGIANO / WHITE ANCHOVY — 13

GF ROASTED BEET SALAD

ARUGULA / GOAT CHEESE / CANDIED WALNUTS / SHERRY VINAIGRETTE — 11

SOUP OF THE DAY

— 5 CUP / -7 BOWL

ENTRÉES

GF BLACK ANGUS BEEF SHORT RIBS

BUTTERMILK CHIVE MASHED POTATOES / ASPARAGUS / RED WINE REDUCTION — 26

GF MARSALA GLAZED PORK CHOP*

SWEET POTATO / KALE / MUSHROOMS — 24

PAN ROASTED CHICKEN BREAST

RED POTATOES / CARROTS / GREEN BEANS / COGNAC CREAM SAUCE — 22

GF MANCHEGO QUINOA CAKES

GRILLED ASPARAGUS / SCALLIONS / GARLIC LEMON AIOLI — 17.5

GF SEARED SALMON*

CHICKPEAS / RED ONION / PIQUILLO PEPPERS / SPINACH / HARISSA BEURRE BLANC — 24

GULF SHRIMP LINGUINI

TOMATO / CAPERS / OLIVES / GARLIC-PARSLEY BROTH — 22

FISH 'N' CHIPS

BEER BATTERED RUBY RED TROUT* / ROSEMARY SMASHED
FINGERLING POTATOES / MALT VINEGAR AIOLI — 19.5

ACCOMPANIMENTS TO SHARE

GF GREEN BEANS — 8

GF GRILLED ASPARGUS — 8

MAC AND CHEESE — 8

KID'S MENU

MAC N CHEESE / KID'S BURGER AND FRIES / CHEESE PIZZA — 7

DESSERT

GF VANILLA CREME BRULEE 7.5

CARAMELIZED SUGAR TOP

GF CHOCOLATE ALMOND TORTE 7.5

BELGIAN CHOCOLATE / FLOURLESS / STRAWBERRIES

APPLE COBBLER 7.5

STREUSEL CRUMBLE TOPPING / VANILLA ICE CREAM

TIRAMISU 7.5

COFFEE AND DARK RUM SOAKED LADY FINGERS / MOUSSE / COCOA

ICE CREAM 2 PER SCOOP

VANILLA / CHOCOLATE / RASPBERRY SORBET

BUY THIS AWESOME KITCHEN STAFF A ROUND - \$20

GF -INDICATES GLUTEN-FREE PREPARATION AVAILABLE - PLEASE ASK YOUR SERVER

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.