

Dinner

Shared Plates

Smoked Salmon Board

Smoked Atlantic Salmon | Mustard | Fried Capers
Pickles | Dill Cream Cheese | Salmon Caviar (gf)

18

Seafood Basket

Fried Shrimp, Oysters, and Whitefish
House Cajun Remoulade | Fresh Herbs | Lemon

15

Moules Frites

New Zealand Mussels | Crisp Frites
Tarragon White Wine Butter Sauce

14

Grilled Wings

Ten Wings | Choice of:
Caribbean Jerk | Korean Sesame BBQ | Buffalo (gf)

12

Cheese Plate

Assorted Midwest Cheeses | Mustard
Aged Balsamic Glaze | Accoutremont
Sweet Goat Horn Peppers | Fresh Fruit (v)

15

Brussels Sprouts

Bacon Crouton | Aged Balsamic Glaze
Toasted Pistachio | Goat Horn Peppers (v)

11

Salads

Classic Caesar Salad

Romaine Heart | White Anchovy
Caesar Dressing | Cracked Pepper

10

Wedge Salad

Heirloom Cherry Tomato | Bleu Cheese Crumble
Balsamic Red Onion | Bacon Crouton

11

Certified Angus Beef® Cobb

Beef Tips | Romaine | Applewood Bacon
Cherry Tomato | Bleu Cheese Crumble | Egg

16

Provence Salmon

Greens | Green Beans | Sauteed Onion
Potatoes | 4oz Faroe Island Salmon Fillet (gf)

16

Poached Egg and Spinach Salad

Heirloom Cherry Tomato | Fresh Spinach
Balsamic Onion | Poached Organic Egg
House Vinaigrette | Bacon Crouton

15

Add Chicken | Salmon | Beef

6

Entrees

6 oz Certified Angus Beef® Filet

Whipped Potatoes | Seasonal Vegetable
Choice of:

Oscar | Asparagus Crab Cake & Bernaise
Au Poivre | Cabernet Demi (gf)

Steak and Frites | Bernaise

33

Duck Au Poivre

Pepper Seared Duck Breast
Boursin Whipped Potatoes | Fresh Parsley
Asparagus | Worchetshire Cream Sauce

30

Chicken Parmesan

Lightly Fried Chicken Breast | Fresh Basil
Heirloom Pomodoro | Midwest Mozzarella
House Linguini

22

Proscuitto Wrapped Scallops

Seared Diver Scallops | Lemon Beurre Blanc
Roasted Asparagus | Bacon Crouton
Two Year Aged Parmesan Reggiano Risotto

27

Shrimp Tagiatelle

Seared Cold Water Shrimp | Torn Basil
Shallot Cream Sauce | House Spinach Tagiatelle
Two Year Aged Parmesan Reggiano

23

Miso Glazed Faroe Salmon

Miso Glazed 6 o.z. Faroe Salmon Filet
Japanese Potato Croquette | Micro Cilantro
Toasted Sesame Broccoli (gf)

26

Forrest Mushroom Risotto

Wild Forest Mushroom | Asparagus
Aged Parmesan | Crisp Brussel Sprouts
Torn Basil | Port Wine Redux (v)

19

Lobster Two Ways

Maine Lobster Tail | Bernaise | Fresh Herbs
English Pea and Lobster Claw Risotto
Roasted Asparagus | Fresh Lemon | Drawn Butter

34



(v) Denotes Vegetarian Options (gf) Denotes Gluten Free Options. Please Notify Your Server of Dietary Restrictions Upon Ordering | Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness .