

DINNER

PORCINI & RICOTTA

V

FILLED SACCHETTI PASTA

ROASTED PORTABELLO, CHERRY HEIRLOOM TOMATOES,
CIPOLLINIS, ROASTED RED PEPPER, ARUGULA & GARLIC CREAM SAUCE

24

PORK SCHNITZEL

GERMAN POTATO SALAD, SAUTÉED HARICOTS VERTS,
LEMON BUTTER SAUCE, CAPERS

27

SLOW ROASTED HALF CHICKEN

GF

GARLIC MASHED POTATOES, SAUTÉED HARICOTS VERTS,
PAN SAUCE

27

GRAIN BOWL

VEGAN

QUINOA, BAMBOO RICE, GRILLED ASPARAGUS, BROCCOLINI,
CHERRY HEIRLOOM TOMATOES, AVOCADO,
CUCUMBER, LEMON VINAIGRETTE

21

ADD 4OZ TROUT 6

GRILLED SALMON

GF

MANGO CHUTNEY, ROASTED RED POTATOES, BRAISED BABY KALE

29

PAN SEARED TROUT

GF

WHITE POLENTA, KALE, LEMON GASTRIQUE

28

HANGER STEAK*

GF

BLUE CHEESE STUFFED HASH BROWN,
BROCCOLINI

28

BEELER'S TOMAHAWK PORK CHOP

GF

PECAN CRUSTED, ORANGE DELI MUSTARD GLAZE,
ROASTED SWEET POTATOES, BRUSSEL SPROUTS

32

USDA PRIME FILET*

GF

ROASTED RED POTATOES, ASPARAGUS, PORT WINE DEMI

8 OZ 45

6 OZ 38

NEW ZEALAND LAMB CHOPS*

GF

ROASTED RED POTATOES, BROCCOLINI, CHERRY PORT DEMI

37

MEYERS RANCH BEEF POT ROAST

GF

GARLIC MASHED POTATOES, BRUSSEL SPROUTS, PAN SAUCE

27

MEYERS RANCH BEEF RIBEYE*

GF

BROCCOLINI, ROASTED GARLIC MASHED POTATOES,
PORT WINE DEMI

39

EXECUTIVE CHEF MARK GLOGOWSKI

SOUS CHEF VICTOR ESPARZA

There will be a \$5 split charge on all split plates.

18% gratuity will be automatically added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness,
especially if you have health conditions.*

Please Silence Your Cell Phones