

# **DINNER MENU**

### **APPETIZERS**

Seared Tuna\* 🌬

20

Pan Seared Sesame Encrusted Sushi Grade Yellowfin Tuna Served with Chilled Seawood Salad, Teriyaki Glaze & Spicy Aioli

Beef Tip Pasta\* 🌬

18

Filet Tips Sautéed with Shiitake Mushrooms, Caramelized Onions, Sun-Dried Tomatoes & Spinach Tossed in a Burgundy Demi with Pappardelle Pasta & Topped with Goat Cheese

Burrata Plate\* 🏍

20

Fresh Burrata Cheese Served with Grilled Local Peaches, Applewood Smoked Bacon, Red Onion & Wild Arugula Finished with Balsamic Glaze & EVOO

### SOUP OF THE DAY

Half Soup \$9 or Full Soup \$14

#### Stracciatella

Spinach & Egg Drop in a Chicken Broth



# DINNER MENU

#### **SALADS**

Half Salad \$12 or Full Salad \$19

Salad Add-Ons: Chicken \$7 ~ Shrimp \$9 ~ Scallops \$12

**Tomato & Cucumber** Heirloom Cherry Tomatoes, Cucumber, Red Onion & Fresh Mozzarella Tossed in an Herbed Red Wine Vinaigrette

**Spinach & Plum** Baby Spinach, Fresh Plums, Goat Cheese, Duck Bacon & Honey Roasted Almonds Tossed in a Wild Blueberry Balsamic Vinaigrette

Classic Caesar Romaine Lettuce, Parmesan & Italian Herb Croutons Tossed in our Creamy Caesar Dressing (Add Specialty Imported Italian Anchovies for \$2 Upcharge)

### **ENTRÉES**

All Entrées Include Choice of Complimentary Size Salad or Soup for \$3 Upcharge & Chef's Veg

Filet Mignon\* 60z Prime Filet Grilled to Perfection Served Over Local Yukon Gold Mashed Potatoes Finished with a Port Wine Demi 40

Halibut\* Oven Roasted Pistachio Encrusted Alaskan Halibut Served Over a Charred Sweet Corn Risotto Finished with a Truffle Infused Local Honey 40

Surf & Turf\* 8oz Ribeye (Prime) Grilled to Perfection & Topped with Diver Scallops in a Lemon Scampi Sauce Served Over Local Yukon Gold Mashed Potatoes 45

Pork Chop Scarpariello\* 11b Bone-In Heritage Duroc Pork Chop Grilled & Served Over Local Yukon Gold Mashed Potatoes Finished with a Sausage White Wine Pepperoncini Demi 34

### ASK ABOUT OUR IN-HOUSE DESSERTS DU JOUR

