



DINNER MENU

~ STARTERS ~

HARISSA CHICKEN OSSO BUCCO*
Cucumber cilantro aioli

PRAWNTINI*
Lemon, wasabi cocktail sauce 12

CHIPOTLE HUMMUS*
Grilled seasonal vegetables, rice & adzuki bean chips 10

CRISPY PARMESAN CALAMARI FRIES*
Lemon & peppadew aioli 11

FRIED NEW ZEALAND LAMB CHOPS
Lemon, rosemary, aged balsamic syrup 14

WARM BABY SPINACH, ARTICHOKE &
SUNDRIED TOMATO DIP*
Artisan flat bread[†], chick pea & sesame chips 10

DECONSTRUCTED LOX & GOAT CHEESE
BRUSCHETTA
*Thin, cold smoked salmon with fresh chive chevre
blend on crostini 12*

~ SOUPS ~

CARAMELIZED FIVE ONION GRATINEE*
~ Cup 5 ~ Bowl 6

CHEF'S CREATION OF THE DAY
~ Cup 5 ~ Bowl 6

~ SALADS ~

ORGANIC GREENS*
*Rolled English cucumber, cherry tomato, red onion,
carrot, choice of house dressing 5*

SMOKED CAPRESE*
*Roma tomato, smoked fresh mozzarella, fresh basil,
extra virgin olive oil, aged balsamic vinegar 8*

CHOPPED WEDGE*
*Crisp iceberg wedge, tomato, red onion, pecan, bacon &
organic honey gorgonzola dressing 7*

CAESAR
*Romaine hearts, shaved reggiano, focaccia crumbs[†]
& meyer lemon caesar dressing 10*
with chicken 13 ~ with shrimp 15

BLACKENED LA JOLLA CHICKEN SALAD*
*Organic greens, blackened chicken breast, roma
tomatoes, red onion, avocado, aged cheddar cheese,
crisp tortilla strips[†] & fire-roasted ranch 13*

STRAWBERRY & GOAT CHEESE SALAD*
*Crisp romaine hearts, red onion, fresh strawberries, goat
cheese, toasted almonds & strawberry balsamic
vinaigrette 10 with grilled chicken 13*

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness

* Denotes gluten-free

[†] Denotes non-gluten-free item

STEAKS

Includes choice of one side item and seasonal vegetable with choice of:

*Roasted cipollini & natural wild mushroom with veal jus or classic béarnaise**

*Oscar - jumbo lump crab, béarnaise & asparagus * (add 7)*

FILET MIGNON, 8 OZ CENTER CUT 32

PETITE FILET, 6 OZ CENTER CUT 29

KANSAS CITY STRIP, 16 OZ 23

PORTERHOUSE, 20 OZ 33

RIBEYE, 16 OZ 28

SMOKED MOZZARELLA & CHORIZO STUFFED
CHICKEN
*With mashed sweet potatoes, haricot vert & chipotle
cream 23*

MOREL ROASTED HALF CHICKEN*
With roasted root vegetable hash, natural jus 23

GRILLED NEW ZEALAND RACK OF LAMB*
*With truffle mashed yukon potatoes, garlic confit & port
syrup 33*

WHISKEY MISO BONE-IN CHOP*
Herb roasted fingerlings, wasabi asparagus 22

FIVE-SPICE SKUNA BAY SALMON*
With organic red quinoa, baby spinach & citrus pesto 23

MAPLE LEAF DUCK DUO*
*Crisp seared breast, con fit mashed yukon potatoes,
pomegranate- agave reduction 28*

ALMOND-ENCRUSTED WALLEYE*
With arugula white bean ragout & charred lemon 22

GNOCCHI & BUTTER POACHED LOBSTER*
Gluten-free, Meyer Lemon scented gnocchi 27

TRUFFLE & WILD MUSHROOM LASAGNA
In refried tomato sauce 20

CLASSIC CHICKEN ALFREDO TETRAZZINI
*Pulled, tender chicken with fresh peas, mushroom, garlic
béchamel & fresh mozzarella gratinee 20*

SIDES

Roasted garlic mashed yukon potatoes* 4

Maple mashed sweet potatoes* 4

Herb roasted fingerling potatoes* 4

Citrus & herb brown basmati rice* 4

Hand-cut herb fries & truffle aioli 4

Seasonal vegetables 4