

ENTREES

SNAKE RIVER FARMS DRY AGED NEW YORK STRIP STEAK

42 day dry aged, artisan raised, 16 oz premium cut
38.00

FILET MIGNON

eight ounce grass fed beef filet with a demi-glace reduction sauce, atop wilted spinach
30.00

PAN SEARED ALASKAN HALIBUT

served with rice, asparagus and a fresh citrus butter
24.00

SOUTH PACIFIC SAKU TUNA

seared sushi grade #1 tuna, spicy seasoning blend, sticky rice cake , crispy vegetables and sweet chili sauce
23.00

KOREAN SMOKED PORK TENDERLOIN

brined pork with a korean spice blend and a tangy sweet bbq glaze
14.00

GREAT LAKES PERCH

lightly breaded fillets cooked to perfection
20.00

LOBSTER RAVIOLI

in a saffron cream sauce, lobster chunks, chives, asparagus spears
18.00

ORIENTAL STYLE POACHED SALMON

atop hinchu rice noodles, with a lemon grass and ginger broth and oriental vegetables
18.00

MAPLE LEAF FARMS DUCK DUO

house smoked breast and duck confit with a roasted garlic risotto cake, sauce natural
18.00

WILD MUSHROOM RISOTTO

assorted seasonal mushrooms, asparagus, spinach, garlic, fresh herbs and parmesan in a creamy risotto
13.00

BEER BATTERED JUMBO SHRIMP

colossal shrimp, with a vegetable slaw and Old Bay Aioli
16.00

CHICKEN DU CHEF

your choice of piccata, marsala or provençal chicken
14.00

SIDE SPECIALTIES

baked white cheddar macaroni & cheese 4.50
roasted asparagus 2.50
salt roasted beets 3.50

garlicked spinach 2.00
melted Stilton bleu cheese 3.00
garlicked mushroom caps 3.00

Entrees are served with your choice of soup or salad & appropriate accompaniments

ALL ITEMS CAN BE PREPARED TO YOUR LIKING OR MODIFIED AS YOU REQUEST. WE STRIVE TO ACCOMMODATE, IF YOU WOULD LIKE SOMETHING PLEASE ASK

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness