



DINNER MENU

APPETIZERS

Beet Carpaccio | 16

goat cheese, honey, assorted beets, toasted pistachios, basil and balsamic reduction

Braised Leeks | 17

anchovy cream sauce, preserved lemon, gremolata

Steamed Shellfish | 19

green lip mussels, white clams, leek, fennel, white wine, grilled sourdough

Roasted Pears & Prosciutto | 17

burrata cheese, bacon maple glaze, citrus, balsamic

Fresh Seasonal Soup | 10

house baked bread

SALADS

Classic Caesar* | 14

focaccia croutons, shaved parmesan

anchovies available upon request

add grilled chicken | 8

Grilled Apple Napoleon | 15

roasted squash, smoked chevre, arugula, pepitas, bacon vinaigrette

Heirloom Carrot Salad | 15

persimmon, lemon-tarragon vinaigrette

add grilled chicken | 8

ENTRÉES

Prime Certified Angus Beef® Ribeye* | 56

12oz ribeye, trumpet mushrooms, black garlic, roasted fingerling potatoes and grilled asparagus

Steak Frites* | 32

10oz shoulder tender, lodge steak sauce, truffle fries

Shirley's Roasted Duck | 42

mustard greens, shiitake mushrooms, ginger black rice, honey apple glaze, cherry gastrique

Mary's Farm Chicken | 27

roasted half-chicken, served with herb seasoned potatoes, broccolini and carrots

Poached Sturgeon | 39

celery puree, roasted yukon gold potato, chanterelle mushroom, brown butter

Bucatini Pasta Fonduta | 29

pecorino romano cheese sauce, broccoli rabe, preserved lemon and guanciale

Shoyu Braised Mushrooms | 30

wasabi parsnip puree, roasted carrots, tempura fried mushrooms

Checks can only be itemized on three separate checks. Payment can be divided equally as many times as needed. Thank you for understanding.

Our Culinary Team is happy to accommodate any dietary restrictions. | 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness. | 11.03.25