



Dinner Menu

Advance Reservations Required

*First Course**

Chef's Choice: Mixed Greens Salad with House-made Honey Balsamic Dressing,
Caesar Salad or Seasonal Soup

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Main Course

Accompanied with Yukon garlic mashed potatoes (except where otherwise noted)
and seasonal vegetables, your choice of entrée:

Pan Seared Prime Filet - **\$60 per person**

Pan Seared Prime NY Strip - **\$65 per person**

Pan Seared Prime Ribeye - **\$65 per person**

Herbed Rack of Lamb with Mustard Shallot sauce, sautéed green beans
and fingerling potatoes- **\$110.00 for two** (minimum 2 people)

Pan-Seared Scallops with Celery Root or Parsnips and Potato Puree,
Beurre Blanc Sauce - **\$45.00 per person**

Four-hour Braised Short Ribs with Creamed Leeks and Peas and a Pinot Noir sauce or Parmesan
Polenta with Beef Sauce (Chef's choice based on availability) - **\$90.00 for two** (minimum 2 people)

Pan Seared Chicken Breast with Tarragon Cream Sauce - **\$45.00 per person**

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Dessert

Chef's Choice

* Either the Salad or the Soup will be served but not both