



Dinner Menu

Advance Reservations Required

*First Course**

Depending on the season the first course will be one of the following;

Mixed Greens Salad with House-made 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 21 day Dry Aged Prime Ribeye Steak - **\$65 per person**

Pan Seared Snake River Farms Wagyu Filet - **\$85.00 per person**

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

Smoked Pork Tenderloin with Roasted-Plum jam, Seasonal Vegetables
and fingerling potatoes - **\$100.00 for two** (Minimum 2 people)

Pan Seared Salmon Filet with Tomato and Roasted-Garlic Salsa
Rice Pilaf and sautéed green Beans - **\$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)

Rigatoni Pasts with Sunday Gravy/Sauce, Italian Sausage and Meatballs - **\$35 per person**

Maple Glazed Seared Chicken Breast with Mustard Ju, braised kale with bacon - **\$45.00 per person**

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Dessert

Chef's Choice