



Dinner Menu

Advance Reservations Required

*First Course**

First course will be Chef's choice of Seasonal Salad or Soup

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Main Course

Accompanied with Creamy Garlic Mashed Potatoes (except where otherwise noted) and seasonal vegetables, your choice of entrée:

Pan Seared Prime Filet - \$60 per person

Pan Seared Prime Filet and Frites - \$60 per person

Prime Beef Tenderloin Smoked and then Reverse Seared - \$130 for two (Minimum 2 people)

Pan Seared 21 day Dry Aged Prime Ribeye Steak - \$70 per person

Herbed Rack of Lamb with Smokey Cabernet Reduction sauce, sautéed green beans and fingerling potatoes- \$110 for two (Minimum 2 people)

Smoked Pork Tenderloin with Roasted-Plum jam, Seasonal Vegetables and fingerling potatoes - \$100 for two (Minimum 2 people)

Pan Seared Salmon Filet with Sweet Corn, Shiitakes and Spinach - \$55 per person

Sautéed Gulf Shrimp on a Bed of Lemon Herbed Risotto - \$55 per person

Four-hour Braised Short Ribs with Creamed Leeks and Peas and Pinot Noir sauce - \$90 for two (Minimum 2 people)

Maple Glazed Seared Chicken Breast with Mustard Ju, braised kale with bacon - \$45 per person

Vegetarian Selections available upon request

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Dessert

Chef's Choice