



# Dinner Menu

## Mains

### **Duck Confit GF \$29**

Confit Duck Leg, Blackberry Gastrique, Seasonal Harvest Veg & Starch

### **Chicken Pasta Carbonara \$31**

Herb Brined Chicken Supreme, Bacon, Egg, Cream, Parmesan, Linguini, Garlic Bread

### **Beef Tenderloin GF \$49**

8oz AAA Beef Tenderloin, Herb Compound Butter, Seasonal Harvest Veg & Starch

### **Market Fish \$MP**

Rotating Fish Specialties with Seasonal Harvest Veg & Starch, Ask for Details

### **Cauliflower Steak GF V \$27**

Marinated Cauliflower Steak, Crunchy Curried Chickpeas, Roasted Apples, Cured Tomatoes, Burnt Onion Dressing, Seasonal Harvest Veg & Starch

GF Gluten Free  
V Vegetarian

## Appetizers

### Housemade Soup

\$7/\$9

Cup/Bowl

### Cheese & Charcuterie

GF \$31

Chef Selection of 3 Local Cheeses, Salami, Prosciutto, Capocollo, House-made Pickled Vegetables & Preserves, Garlic Crostini

### Teriyaki Tenderloin

Tips GF \$19

Teriyaki Glazed AAA Beef Tenderloin Tips, Sesame, Served with Crispy Wontons

### Shrimp Cocktail GF

\$17

5 Jumbo Black Tiger Shrimp, Extra Hot Cocktail Sauce & Lemon

### Baked Brie GF V \$15

Mini Baked Brie Wheel, Topped with Honey Roasted Apples & Spiced Pepitas

## Salads

### Maple Roasted Beet

Salad GF V \$17

Roasted Beets, Goats Cheese, Spiced Pepitas, Greens, Maple Dijon Dressing

### Fall Harvest Salad GF

\$17

Caramelized Cauliflower, Farrow, Parmesan, Crispy Prosciutto, Greens, Burnt Onion Dressing

### Warm Chickpea Salad

GF V \$17

Marinated Chickpeas, Roasted Peppers, Cucumber, Tomatoes, Greens, Red Wine Vinaigrette

### Classic Caesar Salad

GF \$17

Romaine Lettuce, Crispy Prosciutto, Confit Garlic, House-Made Caesar Dressing, Lemon Wedge

### Add Ons

Crispy Chicken \$5  
Black Tiger Shrimp GF \$9