



Appetizers

CHARCUTERIE PLATTER 24

Soppressata, coppa, house pate, artisanal cheeses, assorted olives, stone ground mustard, toasted baguette

GF WILD CAUGHT JUMBO SHRIMP COCKTAIL 17

Classic cocktail sauce, lemon

GF CRISPY CHICKEN WINGS 15

Choice of Asian, BBQ or Buffalo style wings, bleu cheese or ranch dressing, garden celery sticks

SUSHI GRADE AHI TUNA TARTARE* 16

Hass avocado, wonton crisps, soy glaze, pickled ginger, wasabi

Entrée Salads

GF CHOPPED COBB 19

Romaine, tomato, English cucumber, bleu cheese crumble, avocado, Applewood smoked bacon, chicken breast, organic hardboiled egg, brown derby dressing

GRILLED CHICKEN CAESAR 19

Romaine, croutons, parmesan, Spanish white anchovy fillet

TRADITIONAL WEDGE 18

Iceberg, tomato, crispy pancetta, chives, Fourme d'Ambert blue cheese dressing

Entrées

GF ROASTED HALF CHICKEN 34

Peach BBQ sauce, tomato on the vine

GF STEAK AND FRITES* 42

12 oz. Prime NY steak, double roasted potatoes, Beaujolais sauce, confit Campari tomato, watercress

TRADITIONAL FISH AND CHIPS 24

Beer battered Alaskan cod, crispy fries, Charred Meyer lemon, malt vinegar, house tartar sauce

GF ROASTED SALMON* 32

Truffled parmesan risotto, braised wild mushrooms, frisee salad

GF PESTO RISOTTO 18

Confit tomatoes, extra virgin olive oil

Soups

GF CONFIT CHERRY TOMATO 10

FRENCH ONION 10

Melted Gruyere, herb croutons

CHEF'S SEASONAL INSPIRATION

Lunch Special

CHEF'S CHOICE OF SOUP AND ENTRÉE 19

GF Denotes menu item is Gluten Free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition. Service charge/gratuity of 18% will be added for parties of six guests or more.

Burgers & Sandwiches

Served with choice of roasted garlic parmesan fries or field green salad

GRILLED BLACK ANGUS BURGER* 19

Add Applewood smoked bacon 2

Brioche bun, Wisconsin sharp cheddar, beef steak tomato, Perri & Son's red onion, Boston bibb lettuce

HOUSE GROUND FILET MIGNON BURGER* 24

Brioche bun, 8oz filet patty, red onion jam, Gruyere cheese, arugula

FRENCH DIP 18

Sliced Prime NY steak, gruyere cheese, horseradish aioli, au jus, toasted baguette

CRISPY CHICKEN SANDWICH 19

Caramelized bell peppers, onions, parmesan, chimichurri, toasted baguette

TURKEY CLUB 18

Toasted sourdough, applewood smoked bacon, Boston bibb lettuce, tomato, Hass avocado mayo

Desserts

GF SEASONAL ASSORTED ICE CREAMS OR SORBETS 9

CHOCOLATE CHIP BROWNIE 10

Port wine poached pear, vanilla bean ice cream

GF HONEY CRÈME BRULEE 10

Honey comb crumble, whipped cream

COCONUT POT DE CRÈME 10

Creamy coconut custard, graham cracker crust