

Entrees

(all entrees served with yukon gold whipped potatoes & seasonal vegetable)

Pork Osso Bucco (gf) 38

slow butter cooked, bone in pork shank with herb au jus
(pair with montepulciano)

Linguini Crostacie 28

shrimp and lump crab meat in a zesty tomato sauce
(pair with cambria)

Pan-Roasted Organic Double Breast Chicken (gf) 26

white wine dijon mustard tarragon marinade
(pair chardonnay or pinot noir)

Pan-Seared Scottish Salmon (gf) 30

jasmine rice and lemon thyme pesto
(pair with sauvignon blanc)

Beef Short Ribs 36

braised in barolo wine and root vegetable
(pair with carmenere)

Flatbread 15

granny smith apples, yellow and white cheddar, cranberries, thyme,
crushed walnuts
(pair with pinot noir)

Warm Asparagus Salad 16

mixed greens, portobello mushrooms, goat cheese, sundried tomatoes with
sherry honey dressing
(pair with fleures rosé)

Cheese Board 28

grand cru gruyere reserve, vintage van gogh, buttermilk bleu affinee,
mezzaluna fontina, red spruce cheddar with chef's choice of
accompaniments
(pair with cabernet sauvignon)

FDA advises consuming raw or undercooked meats, poultry seafood or eggs increases your risk of foodborne illness.

Please advise your server of any food allergies.