

ENTRIES

all dishes hand crafted individually with fresh ingredients by our chef de cuisine

SIGNATURES

Wild Mushroom Risotto 26

chicken stock, grana padano parmesan parsley and truffle oil
(pair with dry riesling)

Poutine 22

braised shredded beef, house cut fries, applewood bacon, cheddar
(pair with cabernet sauvignon)

Linguini Crostacei 30

with shrimp and lump crab meat in marinara
(pair with biancuzita or chablis)

Beef Short Ribs Braised for Days 34

red wine braised with citrus garlic and mashed potatoes
(pair with barolo or cabernet sauvignon)

Mustard Tarragon Chicken 26

white wine paprika, shallot marinade and mash
(pair with St. George sauvignon blanc)

Pan-Seared Scottish Salmon 32

mirin glaze, edamame and green onion jasmine rice
(pair with sauvignon sancerre or pinot noir)

FROM THE GRILL

below entrees comes with house vegetables and choice of mash potato or jasmine rice

Grilled New Zealand Rack of Lamb 46

fresh mint, honey shallot chutney
(pair with rioja or chianti)

Grilled 18oz Ribeye 46

with maytag blue cheese and applewood beacon
(pair with brunello)

16OZ New York Strip with Truffle Butter 48

(pair with chateauneuf de pape)



All beef served are 100% Certified Angus Beef

*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.*