

## Starters

### **Baked Brie 13.95**

Creamy Brie Topped with Panko & Brown Sugar Paired with Lingonberry Preserves, Granny Smiths & Assorted Crackers

### **Mushroom Trio Ragout 11.95**

Assorted Mushrooms, Chevre, Shallots, Herbs, Garlic, White Wine, Served with Toasted Ciabatta Bread

### **Creole Shrimp Cocktail 10.00**

Creole Spiced Poached Jumbo Shrimp with a Mango Cocktail Sauce and Lemon

### **Manila Clam Steamers 12.50**

Local Manila Clams Steamed with Garlic & White Wine & Served with Toasted Ciabatta Bread

### **Grilled Jerk Chicken Skewer 9.95**

Jerk Marinated Chicken Skewered & Grilled with Orange Pineapple sauce

### **Artisan Cheese Plate 11.00**

Your Choice of Three Cheese's, along with Grapes, a Honey Nut Compote and Toasted Ciabatta.

*Ask your Server for Today's Selection*

## Soup & Salads

### **House Salad**

Organic Field Greens, Toasted Cashews  
Chevre Cheese, Snow Peas & English  
Cucumbers with a Pomegranate Vinaigrette  
Half 6.25      Full 8.50

### **Caesar Salad**

Romaine Hearts, Tossed with  
Asiago Cheese, House Made Croutons  
and Caesar Dressing  
Half 6.25      Full 8.50

### **Wilted Baby Spinach Salad**

Tender Baby Spinach Tossed with Warm Apple  
Bacon Vinaigrette & Topped with Candied  
Walnuts, Maytag Bleu Cheese, Dried  
Cranberries & Cherry Tomatoes  
Half 6.25      Full 8.50

### **French Onion Soup**

House Made with Local Onions and Red Wine  
Topped with Gruyere Cheese  
7.50

**Soup Du Jour** Cup 3.50 Bowl 5.75

## Entrees

### **Porter Braised Lamb Shank 24.95**

Slow Braised Lamb Shank with Black Butte Porter, Paired with an Asiago Polenta Cake & Garlic Broccolini

### **Wild Salmon\***

**27.95**

Pan Seared Wild King Salmon Topped with a Fresh Smokey Citrus Relish Served with Wild Rice Pilaf & Pomegranate Green Beans

### **Armagnac Filet Mignon\* 33.95**

Apple Smoked Bacon Wrapped Filet, Topped with Organzola Bleu Cheese & Armagnac Green Peppercorn Sauce. Served with Sautéed Asparagus & Horseradish Mashed Potatoes

### **Santa Fe Seafood Linguini 26.95**

Lightly Sautéed Manila Clams, Jumbo Prawns & Wild Salmon Paired with Andouille Sausage, Cherry Tomatoes & Green Peppers Tossed With a Cajun Brodo

### **Maple Glazed Double Pork Chop\* 26.95**

Chili Rubbed Pork Chop Grilled & Topped with Apple Ginger Chutney & Paired with Roasted Baby Red Potatoes & Lemon Basil Asparagus

### **Cascade Chicken 25.50**

Lightly Breaded Chicken Breast Stuffed with Wild Field Mushrooms & Chevre Cheese. Served with a Roasted Leek Veloute, Wild Rice Pilaf & Patty Pan Squash

### **Vegetable Napoleon 19.95**

Seasoned Eggplant, Zucchini, Roasted Red pepper & Portabella Mushroom, Stacked with Seared Polenta Cakes Atop a Bed of Swiss Chard. Finished with a Balsamic Reduction

### **Veal Schnitzel**

**22.95**

Lightly Breaded Veal with Panko & Parmesan Topped with a Lemon Caper White Wine Sauce. Served with Baby Red Potatoes & Sautéed Swiss Chard