

Dinner Menu

Appetizers

Bacon Wrapped Gulf Shrimp GF

Smoked Bacon Wrapped Gulf Shrimp, Peppered Arugula, Apricot Reduction
14

Mediterranean Steak Tips GF Available

Greek Seasoned Steak Tips, Roasted Red Pepper Hummus, Roasted Red Peppers, Kalamata Olives, Naan Bread
16

Salads

Shaved Brussel Sprout Salad GF

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze
8

Classic Caesar GF Available

Romaine, Shaved Parmesan, Parmesan Crisps, Creamy House-Made Caesar Dressing
7

Watermelon Radish, Orange, and Goat Cheese GF

Local Greens, Watermelon Radishes, Cara Cara Orange Segments,
Goat Cheese, Toasted Walnuts, Shallot Vinaigrette, Scallions
8

Soups

Five Onion Gratin

Blend of Five Onions, Beef Broth, Focaccia Crouton, Gruyere & Mozzarella Gratin Topping
8

Entrees

Churrasco Grilled Skirt Steak GF

Chimichurri Rubbed Skirt Steak, Cilantro Lime Aioli, Parmesan Fries, Oven Roasted Vegetables
29

Crispy Asian Pork GF

Wasabi-Buttered Potatoes, Asian Cabbage Slaw, Pineapple, Pickled Cucumber, Gochujang Aioli
27

Center Cut Filet Mignon GF Available

Prime Beef, Steak Butter, Merchant Sauce, Crisp Onion Strings, Grilled Broccoli, Potatoes
42

Sweet Chili Glazed Salmon

Wild Caught Salmon, Sweet Chili Glaze, Asian Cabbage Slaw, Potatoes
31

Chicken Madeira GF Available

Wild Mushrooms, Fontina Cheese, Herbed Chicken, Madeira Wine Sauce, Potatoes, Roasted Vegetables
21

Dessert Menu Available

