

## — STARTERS —

### Calamari Fritti

Fried & breaded squid with fried jalapenos, carrots, red bell peppers and artichokes served with smoky dill aioli  
12

### Onion Ring Tower

Golden fried & piled high, served with a chipotle cilantro aioli  
11

### Roasted Brussels Sprouts

Roasted then sautéed in olive oil with bacon, garlic, carrots topped with balsamic glaze, sun dried tomato aioli and feta cheese  
11

### Chef's Charcuterie Plate

Thin sliced uncured prosciutto, spicy soprasatta, black pepper goat cheese, pecorino cheese and smoked salmon mousse served with rustic crackers  
16

### Mediterranean Trio

House made hummus, Baba Ganoush and tzitziki sauce served with Kalamata olives, Roma tomato, cucumbers pepperoncini, pickled red onion pita bread **GF**  
14

### Smoked Salmon Cakes

Mixed wild smoked salmon, shallots, artichokes, red pepper & cilantro served with smoky dill aioli  
11

### Smoked Salmon Platter

Smoked salmon, pita bread, Roma tomato, cucumber, red pickled onion, gherkin sweet pickles, lemon caper crème fraîche **GF**  
16

### Baked Brie

A generous portion of Brie cheese wrapped in puff pastry, baked until golden brown, topped with brandy sauteed cherries, walnuts and cranberries  
15

## — SOUP & SALAD —

### Smoked Salmon Chowder

6 cup 8 bowl

### Side House Salad

4

### Soup of the Moment

5 cup 7 bowl

### Side Caesar

4

## — GARDEN —

**Add to any dish:** Chicken Breast (grilled or blackened)- 5 —  
four Scampi Prawns- 9

— Grilled Salmon (grilled, smoked, or blackened) -5 for 3oz. or 9  
for 6 oz.

— Grilled Sirloin – 8 for 7 oz.

### Big Blue

Certified Natural Angus Beef top sirloin steak on a bed of Arcadian spring mix dressed in smoky blue cheese dressing and topped with candied pecans & frizzled onions **GF**  
19

### Hazelnut Chicken

Hazelnut breaded chicken breast, dried cranberries and feta cheese on a bed of Arcadian spring mix tossed in balsamic hazelnut vinaigrette and topped with fried carrot strips **GF**  
18

### Warm Roasted Chioggia Beet Salad

Roasted Chioggia beets, kale, spinach, roasted red peppers, roasted pepita seeds, tossed in a balsamic vinaigrette topped with goat cheese **GF**  
13

### Strawberry and Spinach Salad

Blackened chicken breast, baby spinach, fresh strawberries, diced bacon, goat cheese, roasted pepita seeds, pomegranate vinaigrette **GF**  
17

**Add to any dish:** Chicken Breast (grilled or blackened)- 5 — Grilled Salmon-5 — 4 Scampi Prawns- 9

*Parties of 8 or more will receive an automatic 20% gratuity and one check.*

\*These items are cooked to recommended temperature unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

**GF-** *With slight modification* this item may be prepared gluten-free but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free options.

**General Manager: Peter Morris**

**Assistant Manager: Chris Omoletski**

## — ENTREES —

### **Beef Wellington \***

Pan seared Certified Natural Angus Beef filet mignon and wild mushroom duxelle wrapped in prosciutto and puff pastry served with bourbon demi glace, roasted garlic mashed potatoes and glazed carrots.

46

### **Espresso Smoked Prime Rib\***

Espresso rubbed prime rib served with rosemary roasted fingerling potatoes, sautéed green beans and red peppers, porcini scented au jus and horseradish cream

39

### **Tomahawk Steak to Share \***

45 oz flame grilled bone in ribeye smothered in rosemary green peppercorn demi glace served with rosemary parmesan potato wedges and sautéed green beans and red bell peppers

60

### **Bay Shrimp Stuffed Dover Sole**

Fillet of Dover Sole, stuffed with bay shrimp, mascarpone cheese and chives, topped with a roasted red pepper aioli and served with fingerling potatoes and sautéed green beans and red bell peppers

28

### **Crab Cake Salmon Oscar**

Pan Seared Chinook Salmon fillet topped with a petite Dungeness crab cake and Béarnaise sauce served with rosemary roasted fingerling potatoes and wilted spinach

35

### **Grilled Tuscan Salmon**

Grilled Chinook Salmon fillet served on a bed of Tuscan sauce and bacon braised rainbow chard

32

### **Pheasant Confit**

Confit pheasant 2 ways smothered with a citrus rose petal sauce, rosemary parmesan potato wedges and orange glazed carrots

35

### **Pork Roulade**

Pork tenderloin, flattened, stuffed with cranberries, pears, walnuts, spinach and onions, rolled back together and baked, topped with Marion berry demi glace served with roasted garlic mashed potatoes and sautéed red bell peppers and green beans

28