

STARTERS

Lobster Bisque 15.00

French Baguette with Boursin Whipped Butter 2.00 Per Person

Roasted Garlic and Peppers with Goat Cheese, Grilled Baguette 12.00

Pan Seared Steak Tips with Garlic, Shallots, Asparagus, Red Wine Demi-Glace, Balsamic Glaze, Feta Cheese 15.00

Char Grilled Artichoke with Balsamic Mayo 8.00

Tuna and Avocado Poke with Sticky Rice Cake 18.00

Prosciutto Wrapped Asparagus with Burrata Cheese, Balsamic Glaze, Basil 12.00

Miso Glazed Grilled Scallops with Sesame Soy Slaw 18.00

Rip Tide (MA) Oysters on the Half Shell 18.00

SALADS

Mixed Field Greens with Your Choice of Dressing 9.00

Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00

Beet Salad...Mixed Field Greens, Pistachios, Crumbled Goat Cheese, Beets, Citrus, Orange Vinaigrette 12.00

Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00

Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

ENTREES

Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Butter Caper Sauce 30.00

*Oven Roasted Salmon with Tomato Quinoa Salad, Dill Horseradish Gremolata 32.00

Golden Tilefish Milanese...Tomato, Garlic, Shallots, Lemon Basil Sauce, Warm Bean Salad, Asparagus 37.00

Mustard Crusted Alaskan Halibut with Chive Champagne Buerre Blanc, Warm Bean Salad, Asparagus 39.00

Shrimp Riva...Linguine, Tomatoes, Garlic, Shallots, Spinach, Kalamata Olives, White Wine Sauce, Balsamic Glaze 36.00

Spring Vegetable Farro...Asparagus, Artichokes, Fennel, Leeks, Peas, Garlic Spinach, White Wine Sauce 22.00

Northern Fried Chicken with Mashed Potatoes and Gravy, Buttered Noodles, Sweet Peas 26.00

Rosemary Chicken...Boneless Half Roasted Chicken with Fingerling Potatoes, Balsamic Onions, Broccolini 24.00

Oven Roasted Half Duck with Wild Rice Pilaf, Port Wine Cherry Sauce 36.00

*6oz Char Grilled Filet with Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini 40.00

*10oz Char Grilled Hanger Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 35.00

Lasagna Bolognaise...Veal Ragu Layered with Spinach, 3 Cheese Blend, Tomato Basil Cream Sauce, Asparagus 26.00

Pan Seared Pork Medallions with Shitake Mushrooms and Asparagus Cream Sauce, Mashed Potatoes 28.00

Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, Spicy Thai Chili Sauce, Basmati Rice 28.00

Red Wine Braised Lamb Shank with Root Vegetables, Mashed Potatoes, Red Wine Demi-Glace 38.00

Marinated Olives Available Upon Request

***Consuming Raw or Undercooked Meats, Poultry, Fish and Seafood may increase your risk of food borne illness**

Whites and Rose

Chardonnay, Grayson, California, 2022 9/34
Chardonnay, The Calling, Sonoma Coast, 2022 12.50/48
Pinot Grigio, Anterra, Sicily, 2023 8/30
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2023 11/42
Sauvignon Blanc, Unique, Loire , FR, 2023 12/46
Riesling, BOS, Old Mission Peninsula, 2021 10/38
Rose, Saint Andrieu 'L'Oratoire', Provence, 2022 10/38

Reds

Cabernet Sauvignon, Castle Rock, Columbia Valley, 2022 9/34
Cabernet Sauvignon, Vina Robles, Paso Robles, 2022 13/50
Cabernet Franc, Abito, Mendoza, 2021 11/42
Bordeaux, Ch. Aney, Haut-Medoc, 2015 15/58
Pinot Noir, Outlier, Lake County, 2022 12.50/48
Barbera d'Asti, Michele Chiarlo, 2021 12/46

Premium Rotating Bourbon & Whiskey

1792, Small Batch 13
Angels Envy 17
Angels Envy, Finished Rye 30
Basil Hayden 16
Blanton's 26
Bulleit 10 16
Chicken Cock 20
Clyde May's 16
Dickel 8 yr. 14
I.W. Harper, 15 yr. 28
Remus 16
Remus – Cask Strength 23
Rowan's Creek 21
Uncle Nearest, 1884, Small Batch 15
Uncle Nearest, 1856 18
Woodinville 16
Willett, Small Batch, Rye 21