

## Appetizers

### Crispy Calamari

Lightly dusted, seasoned with  
Szechuan peppercorns 12

### Mussels ✓

Steamed in white wine with tomatoes,  
garlic, red chili flakes and chorizo 12

### Spinach Artichoke Dip

Spinach, artichokes, cream cheese,  
mascarpone, lemon zest 10

### Pot Stickers

Steamed and pan-seared pork dumplings,  
served with a home-made ginger & soy  
dipping sauce 9

### Tuna Ceviche ✓

Thinly cubed Ahi tuna in a citrus marinade,  
served with a pineapple, cucumber  
and red onion salsa 12

### Stuffed Mushrooms ✓

Gluten-free stuffing made from bread,  
celery, carrot, onion and garlic,  
topped with grilled cheddar 9



✓ Is or can be gluten-free

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne  
illnesses, especially if you have certain medical conditions.

## Soups & Salads

### New England Crab Bisque

Rock crab, sherry, mascarpone,  
cream, with flavors of thyme and fennel 9

### Hearty Vegetable Soup ✓

Made with carrot, onion, celery, tomato, kale,  
broccoli, white bean and fresh oregano 7

### French Onion Soup

The classic, served piping hot with a  
Swiss cheese crouton 6

### Fresh Garden Salad ✓

Mixed greens with cucumbers, tomatoes,  
onions, carrots and croutons  
**Demi 4/ Main course 8**

### Caesar Salad ✓

Crispy romaine lettuce with aged parmesan  
and crispy croutons tossed in house-made  
Caesar dressing  
**Demi 5/ Main course 9**

### Organic Mixed Berry Salad ✓

Our all organic salad of the season:  
Micro greens mixed with goat cheese,  
strawberry, blueberry, toasted pecans  
with a lemon/basil dressing  
**Demi 7/ Main course 15**

Add Steak Tips\* 15

Add Chicken 6

Add 5 Jumbo Shrimp 9

Add Seared Scallops 16

Add Grilled Salmon 12

# Entrees

All entrees are served with your choice of starch and vegetable of the day, unless otherwise indicated:

## Tenderloin Beef Tips ✓ \*

Cooked to your liking, served with roasted button mushrooms, spiced walnuts and finished with a pomegranate-port reduction 22

## Fettuccini with Prosciutto and Fig ✓

Pasta tossed with butternut squash in a goat cheese cream sauce 20  
(Can be made vegetarian upon request)

## New York Strip Steak ✓ \*

Char-grilled to perfection and finished with a rosemary-gorgonzola demi glaze 29



## Vegetable Pesto ✓

A fresh pesto sauce with tomatoes, mushrooms, carrots, artichokes and capers served over zucchini noodles 17

**Add Chicken 6**

**(5) Jumbo Shrimp 9**

**Add Pan-seared Scallops 16**

## Elk Flank Steak ✓

Served with a dark chocolate, ancho chili, apple and golden raisins mole on root vegetables and tri-color fingerling potatoes 33

## Lobster & Shrimp Scampi ✓

Sautéed shrimp and lobster meat with artichokes, roasted red peppers, spinach and diced tomatoes in a white wine and parmesan garlic butter, served over your choice of pasta 28

## Braised Beef Short Ribs

Infused with Peak Organic Mocha Stout, brushed with a caramelized cinnamon and espresso barbeque sauce 21



## Salmon with Yuzu-Ginger Sauce

Pan-seared Wild Sockeye Salmon served over sautéed spinach, onions, tomatoes and quinoa, with a light, refreshing roasted red pepper and citrus sauce 21

## Cointreau Seared Scallops

Server over warm orzo pasta with fresh orange segments and baby arugula 29

## Stuffed Breast of Chicken ✓

Filled with Prosciutto, sun dried tomato, wilted baby spinach, garlic, fresh mozzarella, served with a leek and Chardonnay Beurre Blanc sauce 21

## Pistachio-encrusted Salmon

Wild Sockeye Salmon baked with a pistachio crust, served with a maple bourbon cream sauce 23

## Classic Veal Schnitzel

Traditionally breaded and pan-fried veal cutlet served with a Sherry and mushroom cream-sauce 19

## Lamb Shank

Slow cooked, served with root vegetables over mashed potatoes on a rosemary and Burgundy demi glaze 25



## Haddock a la Provençal

Cooked in a Panko crust with almonds, eggplant, roasted red pepper, garlic, cappers, tomato, basil and olive oil 23

## Wild Mushroom Risotto ✓

Cooked with locally grown mushrooms, carrot, celery, onion and sharp cheddar cheese, finished with a balsamic glaze 18

**Add Chicken 6**

**Add Pan-seared Scallops 16**

**Add Steak Tips\* 15**

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## Roasted Duck ✓

Tamari rubbed half duck with a black currant, maple and cranberry glaze 26

## Filet of Beef ✓

7oz filet grilled to perfection, served with a Burgundy truffle butter demi-glaze 26

## Chicken Kale Ravioli ✓

Ravioli filled with chicken, Ricotta and Fontina cheeses, oregano, red bell pepper, roasted garlic, tossed with baby spinach, tomato, and mushroom in an Asiago Aurora sauce 18

## Succulent Turkey Dinner

homemade stuffing, mashed potatoes, gravy and cranberry sauce 18

## Mahi Mahi ✓

Pan-seared with Hass avocado, coconut, ginger, tomato, chili's, cilantro and lime 22



## Non-alcoholic Beverages

Cawston Press Elderflower Sparkling  
Lemonade 3.50

Green Bee Lemon Sting 4.75

San Pellegrino Small 3.25/ Large 4.50

San Pellegrino –

Pomegranate/Orange 3.75

Ricker Hill Apple Cider 3.75