

Appetizers

ONION SOUP GRATINÉE

\$6

Topped with a toasted baguette and melted layers of gruyere and fontina cheeses

BAKED SAUSAGE STUFFED MUSHROOM

\$8.50

Local "Tully's" sausage with beefsteak tomatoes and fresh mozzarella cheese

HERB MARINATED GOAT CHEESE, OLIVES & ROASTED GARLIC

\$9

Spread it on grilled bread and our house made Sardinian flatbread

CRISPY DUCK CONFIT EGGROLLS

\$10

Served with peanut curry and chile-lime dipping sauces *\$6 lite portion also available

SMOKED TROUT AND POTATO PANCAKES

\$11

Crème fraiche and black truffle vinaigrette *\$8 lite portion also available

STEAMED BLACK MUSSELS

\$11

Basil-chardonnay broth, julienne vegetables, grilled bread *\$7 lite portion also available

SEARED RARE AHI TUNA

\$12

Tempura fried shoestring vegetables on a bed of avocado, tatsoi and sprouts. Accompanied by a sesame-soy glaze and spicy mustard sauce

Salads

SIMPLE MIXED GREEN SALAD

\$6

Matchstick cucumbers & teardrop tomatoes, champagne-shallot vinaigrette *\$4 lite portion also available

THE CAESAR SALAD

\$7

The classic, made with anchovies and plenty of garlic; buttery croutons, grated Grana Padano cheese *\$5 lite portion also available

POACHED PEAR & PANCETTA SALAD

\$8.25

Mesclun greens and Belgian endive lightly tossed with a sherry walnut vinaigrette, topped with Cambazola cheese & spiced nuts

Entrees

BOURBON PECAN COUNTRY CHICKEN PAILLARD

\$18

Tender breast sautéed, layered with black forest ham & gruyere cheese along with toasted pecan topping. Served with haystack sweet potatoes, grilled squash and bourbon pan sauce

GRILLED PORK LOIN CHOP

\$21

All natural center cut chop from Salmon Creek Farms alongside brown butter and herbed spaetzle, braised spinach & sweet 'n sour cabbage with Calvados-apple cider sauce

STEAK FRITES

\$25

Grilled Angus strip loin plated with house made French fried potatoes, demi glace & maitre d'Hotel butter

SEARED SEA SCALLOPS

\$26

Wild rice-cranberry pilaf with a sauté of butternut squash and snow peas finished with tarragon-crayfish beurre blanc *\$19 lite portion also available

SLICED TENDERLOIN OF BEEF

\$28

Slowly roasted on the exhibition rotisserie; served with Maytag blue mashed potatoes, sautéed green beans, napped with a ruby port wine sauce *\$20 lite portion also available

SPECIAL SEASONAL FAVORITES

SPINACH, CHEESE & PINE NUT SPANAKOPITA

\$17

Baked in a light filo pastry, then plated with tomato-olive cous cous salad and tzatziki sauce

SEARED FLANK STEAK AU POIVRE

\$19

A 9 oz steak crusted with black peppercorns and seared in a cast iron pan; buttermilk mashed potatoes, fried mushrooms and onions, espagnole sauce

PORTOBELLO MUSHROOM CRUSTED SALMON

\$22

Warm lentil ragoût with chorizo sausage & marinated red peppers, sauté of rainbow chard and frisee, finished with pumpkinseed vinaigrette and lemon-green peppercorn aioli

GRILLED LAMB STRIP LOIN MIGNON

\$25

Accompanied by house made gnocchi & gorgonzola cream, garden vegetable melange and Rhone red-thyme jus. Also available in a lite portion \$20

VEAL SCALLOPINE & PANCETTA-GOAT CHEESE CANNELONI

\$24

Fire roasted tomato ragu, grilled asparagus, Marsala pan sauce. Also available in a lite portion \$19

We support our local organic farmers whenever possible.