

STARTERS

Parsnip & Apple Soup \$10

Parsnip, Apples, Garlic, Cumin, Allspice Topped with Pickled Red Onion and Basil Oil

Crab Stuffed Portobello Mushrooms \$12

Gulf Lump Crabmeat, Baby Portobello Mushrooms, Cream Cheese, Parmesan Cheese, Green Onions, Fresh Breadcrumbs

SALADS

Thai Cucumber & Mixed Green Salad \$12

Mixed Greens, Cucumber Ribbons, Shredded Carrots, Shaved Red Onion topped with a Fresh Ginger Dressing and Toasted Sesame Seeds

Wedge Salad \$14

Baby Iceberg, Nueske's Bacon Lardons, Blue Cheese Crumbles, Preserved Cherry Tomatoes, Crispy Fried Shallots served with a choice of House-Made Ranch or Blue Cheese Dressing

Option to Add Chicken \$7 / Fresh Fish \$10 / Steak \$12

ENTREE

Trout A La Meuniere \$38

Steelhead Trout Topped with Classic Brown Butter, Lemon, & Herbs Meuniere Sauce served with Roasted Cauliflower & Grilled Asparagus

Prime Ribeye \$46

10 oz Grilled Prime Ribeye Steak with Horseradish Cream Sauce served with Sweet Potato Mash & Roasted Balsamic Brussel Sprouts

Stuffed Shrimp with Remoulade \$34

Jumbo Gulf Shrimp Stuffed with Crabmeat and wrapped with Bacon served with Toasted Coconut Rice, Pan Seared Haricot Verts, & Roasted Red Pepper Remoulade Sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of allergies or dietary restrictions before ordering. May 2023*