

## STARTERS

### **Classic Chilled Gazpacho Soup \$10**

*Heirloom Tomato, Cucumber, Shallot, Red Bell, Sherry Vinegar, Roasted Garlic Oil, Arbol Chile served with Baguette Croutons*

### **Burrata & Chimichurri Steak Crostini \$12**

*Grilled Prime Ribeye Steak, Burrata, Avocado Chimichurri, Fresh Basil served on Grilled Sliced Sourdough Bread*

## SALADS

### **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*

### **Grilled Peach & Burrata Salad \$14**

*Grilled Peaches, Burrata, Arugula, Watercress, Prosciutto, Basil, and Honey Champagne Vinaigrette with a Balsamic Glaze*

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

## ENTREE

### **Stuffed Halibut \$42**

*Fresh Halibut with Crabmeat topped with a Beurre Blanc and served with Asparagus & Pan Fried Smashed Fingerling Potatoes*

### **Prime Ribeye \$46**

*10 oz Grilled Prime Ribeye Steak with Mushroom Gravy served with Sweet Potato Mash & Roasted Balsamic Brussel Sprouts*

### **Pan Seared Duroc Pork Chop \$34**

*Pan Seared Comfrey Farms Duroc Center Cut Pork Chop topped with White Wine Pan Sauce served with Sauteed Mushrooms & Pan Fried Parmesan Polenta Cakes*

*\*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 any allergies or dietary restrictions before ordering.*