

Entrees

Filet with Buttered Crab

Lump Blue Crab, Bernaise, Smashed Red Potato 25/32

10 oz. Strip Steak

Fried Egg, Truffled Hollandaise, Demi Glace, Smashed Red Potato 20

12 oz. Short Ribs

Red Wine Braised, Wild Mushroom Ragout, Sweet Potato Hash 20

Duck Breast

Oven Roasted, Brandied Cherry Demi Glace, Sweet Potato Hash 18

Crispy Chicken

Panko, Artichoke, Lemon, Tomato, White Wine Smashed Red Potato 12/16

Pork Chop

Cranberry Chutney, Demi Glace, Sweet Potato Hash 15/19

Tilapia

Sesame Seed, Panko, Teriyaki, Wild Rice Pilaf 14/17

Salmon

Mustard Crust, Oven Roasted, Wild Rice Pilaf 15/21

Pasta and Sandwiches

Beef Burgundy

Beef Tenderloin, Wild Mushroom, Onion, Penne Red Wine Reduction 12/16

Pollo Con Broccoli

Chicken, Broccoli, Penne, Garlic Cream Sauce 12/16

Blackened Shrimp

Tomato, Onion, Penne, Cajun Cream Sauce 13/18

Sweet Potato Rissotto

Roasted Sweet Potato, Sage, Brown Sugar 10

Shaved Prime Rib Melt

Horseradish Cream, Provelone, Housemade Rosemary Focaccia 13

Baja Chicken Sandwich

Blackening Spice, Pepper Jack, Bacon, Guacamole, Housemade Poppyseed Bun 10

Barbecue Bison Burger

Homemade Organic Bun, Missouri Bison, BBQ, Tobacco Onions, Cheese 12

Sandwiches served with your choice of French Fries, Onion Rings, Fruit, Yukon Gold Potato Chips, Cottage Cheese
or Home Made Creamy Cole Slaw

Accompaniments

Side Salad 4

Twice Baked Potato 3

3 Garlic Shrimp 5

4 oz. Salmon 4

4 oz. Grilled Chicken 4
