

..... *Appetizers*

***SHRIMP COCKTAIL 18**

Jumbo Shrimp, Cocktail Sauce

***BEER BATTERED FRIED CALAMARI 16**

Cherry Peppers, Spanish Almond Romesco Sauce

Gf *PROSCIUTTO WRAPPED ASPARAGUS 18

Black Pepper, Blood Orange Balsamic Reduction

Gf *CRUNCHY SHRIMP 16

Rice Paper Wrapped, Sweet Chile Sauce

ENCRUSTED BRIE 18

Pecan & Pinon Encrusted, Crostinis, Chipotle Oil, Raspberry Puree

CAULIFLOWER FLORETTES 14

Fried Cauliflower Florettes, Black Garlic Honey Sauce

GREEN CHILE WONTONS 15

Sweet Chile Sauce

..... *Soup and Salad*

Gf MAPLE SHERRY 16

Cranberries, Pecans, Goat Cheese, Maple Sherry Vinaigrette

/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

Gf *CHOPPED ICEBERG 15

Bleu Cheese Crumbles, Applewood Bacon, Grape Tomatoes, Red Onions,
Bleu Cheese Dressing

/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

CAESAR 14

Romaine, Parmesan, Croutons, Caesar Dressing- *Anchovy upon request

/ *Add Chicken 5- Add Shrimp 6- Add Salmon 12 /

***GREEN CHILE STEW BOWL 10**

Served with a Flour Tortilla

..... *Pasta*

☞ Starts with your choice house salad, specialty salad, or cup of stew. ☞

PASTA DIABLO 28

Chipotle Cream Sauce, Green Chile, Tomatoes, Onions, Penne Pasta

/ *Add Chicken 5 Add Shrimp 6 /

***SHRIMP SCAMPI 30**

Garlic Wine Butter Sauce, Shrimp, Shaved Parmesan, Linguine

***MARRY ME PASTA 29**

Applewood Bacon, Basil, Sun Dried Tomatoes, Cream, with Penne Pasta

/ Add Chicken 5 Add Shrimp 6 /

☞ **Gf** Gluten Free Pasta Available Upon Request ☞

..... *Main Course*

☞ Starts with your choice house salad, specialty salad, or cup of stew. ☞

***MISO MARINATED CHILEAN SEABASS 46**

Seared Chilean Seabass, Sriracha, Teriyaki
/ Jasmine Rice & Broccolini /

Gf *CENTER CUT FILET MIGNON 53

8 oz. USDA Prime Tenderloin, Truffle Butter
/ Mashed Potatoes & Asparagus /

***PANKO-BREADED CHICKEN BREAST 34**

Red Bird Farms Organic Chicken, Mushroom Madeira Sauce
/ Yukon Gold Potatoes & Broccolini /

Gf *BONE-IN RIBEYE 65

28 oz. Grilled Ribeye, Pink Peppercorn Au Poivre Sauce
/ Mashed Potatoes & Asparagus /

ENCRUSTED WALLEYE 33

Panko Encrusted Walleye, Caper Tartar Sauce
/ Aromatic Rice & Honey Glazed Carrots /

Gf *CRIMSON SNAPPER 36

Crimson Snapper, Roasted Corn Relish, Mango Puree, Blue Corn Strips
/ Jasmine Rice & Sautéed Squash /

Gf *BEEF TIPS 39

Pan Seared Tenderloin, Mushrooms, Onions, Cognac Demi Glace
/ Mashed Potatoes & Asparagus /

Gf *SCOTTISH SALMON 36

Grilled Scottish Salmon, Black Garlic Cream Sauce
/ Aromatic Rice & Honey Glazed Carrots /

Gf *FLAT IRON 42

8 oz. USDA Prime, Charred Scallion Compound Butter
/ Mashed Potatoes & Asparagus /

We feature an always changing dessert
menu. Ask your server about availability.
.....

*CONSUMING RAW OF UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS