



<b>Boursin &amp; Mushroom</b>	12
garlic crostini	
<b>Brussels Sprouts &amp; Figs</b> GF, DF	7
fried brussels sprouts, pork belly, dried figs	
<b>House Salad</b> GF, VT, DF	8
mixed greens, tomato, bell pepper, cucumber, lemon honey white balsamic vinaigrette	
<b>*All-American Burger</b>	13
8 oz. prime burger, lettuce, tomato, american cheese, pickle, house-made sesame bun	

\*\*Below Entrees come with chef's choice vegetable and starch

<b>118 Catch of the Day</b>	24
herb butter	
<b>Slow Roasted Chicken</b>	20
red wine sauce	
<b>10 oz. Strip Steak</b> GF	24
smashed yukon potatoes, garlic parmesan roasted broccoli, house butter	

**Thank you for your  
continued support  
during these  
challenging times.  
We will be offering  
delivery service daily  
from 4:00pm to 9:00pm**

<b>French Onion Soup</b>	10
a classic topped with gruyère	
<b>Parmigiano-Reggiano Frites</b> GF, VT	9
fresh thyme, rosemary, truffle aioli	
<b>Caesar Salad</b>	10
romaine hearts, parmesan, garlic croutons, classic creamy caesar dressing with grilled chicken	16
<b>Beef Salad</b>	
mixed greens, herbed ricotta, pine nuts, mixed nuts, lemon honey vinaigrette	12
<b>Chef's Chop Salad</b> GF	12
romaine, chicken, blue cheese, virginia ham, applewood smoked bacon, tomato, red onion, egg, chives, choice of dressing	
<b>Black Bean Burger</b> VT	14
pepper jack cheese, fried onions, mango chutney, house bun	
<b>Prime Rib Dip</b>	16
garlic herb mushrooms, gruyère cheese, peppercorn onions, au jus, baquette	
<b>*Angus Beef Burger</b>	17
roasted bell pepper sauce, burrata, mushroom, fried onions, leaf lettuce, truffle aioli, house bun	
<b>Butternut Squash Ravioli</b>	26
heirloom blistered tomatoes, herb pine nut pesto, parmesan cheese	
<b>Roti de Boeuf Pasta</b>	26
spinach, carrots, caramelized onions, gruyère cheese, garlic chive boursin cheese, pappardelle pasta	
**Below Entrees come with chef's choice vegetable and starch	
<b>*Grilled 13 oz. Rib-Eye</b>	38
red wine sauce	
<b>Pan Seared Salmon</b>	34
herb butter	

DF- Dairy Free, GF -Gluten Free, VT -Vegetarian, VG- Vegan, NA- Nut Allergy

\*A 20% gratuity will be added for parties of six or more  
\*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk for food borne illness, especially if you have certain medical conditions