



## DINNER MENU

### TO START

FRIED ARTICHOKE HEARTS (v)  
lemon-garlic aioli | 10

MUSHROOM FLATBREAD (v)  
goat cheese, red onion, arugula | 12

TUNA TARTARE (gfo)  
ginger, jalapeno, avocado, wonton | 16

FRIED PARMESAN RISOTTO (v)  
herb aioli | 8

GRILLED CALAMARI (gf)  
potato, olives, arugula, lemon vinaigrette | 14

CHEESE BOARD (v, gfo)  
quince paste, apricot, toast  
robiola | drunken goat | manchego |  
caciotta al tartufo | petit basque | 24

### SOUP & SALAD

CORN & CRAB SOUP (vo, gf)  
bacon, shallots, thyme  
cup 9 / bowl 14

TOMATO BASIL GAZPACHO (vv, gf)  
Cucumber, olive oil, avocado | 10

KALE, QUINOA & BRUSSELS SPROUT SALAD (vv, gf)  
Grapefruit, almonds, pomegranate, citrus vinaigrette | 14

BUFFALO MOZZARELLA & HEIRLOOM TOMATO SALAD  
(v, gf) Basil puree, arugula, balsamic | 14

MIXED GREENS & GREEN GODDESS DRESSING (v, gfo)  
Croutons, sunflower seeds, radish | 12

WATERMELON & CUCUMBER SALAD (v, gfo)  
Feta, lime, mint, granola | 12

### VEG & SIDES

SAUTEED BRUSSELS SPROUTS (gf, vo)  
caramelized shallots, bacon | 12

ROASTED CAULIFLOWER (vv, gf)  
pine nuts, golden raisins, chimichurri | 10

OLIVE OIL ROASTED POTATOES (v, gf)  
rosemary | 10

RATATOUILLE & ROBIOLINA POLENTA (v, gf)  
Eggplant, zucchini, tomato, peppers, basil | 12

ZUCHINNI "SPAGHETTI" (vo, gf)  
anchovy, red pepper flakes, garlic, pecorino | 10

MACARONI & BLUE CHEESE (v)  
cavatappi, garlic bread  
crumbs | 10

### ENTREES

ARCTIC CHAR (gf)  
brussels sprout leaves, black beluga lentils,  
lemon beurre blanc | 24

BARBECUED NORWEGIAN SALMON (gf)  
Grilled corn salad, red cabbage slaw | 24

SAUTEED HALIBUT (gf)  
Oven roasted tomatoes, basil, haricot vert,  
sautéed spinach | 30

SAUTEED SCALLOPS & CAULIFLOWER PUREE (gf)  
grilled asparagus, mushrooms, lemon vinaigrette | 28

ROASTED PERUVIAN CHICKEN THIGHS (gf)  
jalapeno- cilantro sauce, black beans | 24

FLAT IRON STEAK (gf)  
horseradish cream, rosemary roasted potatoes,  
arugula | 28

GRILLED MEATCRAFTERS BRATWURST SAUSAGE (gf)  
Ratatouille, polenta, broccolini | 26

FETTUCCINE WITH LAMB RAGU  
parmesan, parsley | 26

RAVIOLONI WITH SPINACH & BUFFALO RICOTTA (v)  
Fresh tomatoes, basil  
Half 12 | Full 24

DRY AGED CHEESEBURGER (gfo)  
cheddar, lettuce, tomato, onion, brioche bun  
add sunny side egg 2 | add bacon 4  
(choice of French fries or side salad) | 20

v= vegetarian  
vo= vegetarian option  
vv= vegan  
gf= gluten free  
gfo= gluten free option

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness \*Not all ingredients are listed on the menu. Please inform your server of food allergies