



# DINNER MENU

## STARTERS

### FILET OF BEEF CARPACCIO 14 GF

Herb Crusted Filet | Shallots | Fried Capers | Egg White & Yolk | Spicy Green Tomato Jam | Micro Green Citrus Salad

### WOODLAND FLATBREAD 12 VEG

Wild Mushrooms | Honey | Smoked Gouda Bechamel | Spinach | Toasted Pecan

### BACON BRAISED BRUSSELS SPROUTS 8 GF

Goat Cheese | Smokey Maple Glaze | Caramelized Onions | Toasted Pecans

### BURRATA CAPRESE 12 VEG

Heirloom Tomato | Aged Balsamic Pearls | Herb Infused Oil | Basil

### ARTISANAL CHEESE BOARD 22 (4-6 PEOPLE)

Spanish Import Manchego | French Import Brie | Aged Import Asiago | Wine Infused Black Figs | Grilled Pear Relish | Spicy Green Tomato Jam | Warm Bread | Toasted Marcona Almonds

## SOUP & SALADS

### CHEF'S SOUP OF THE WEEK 8

Chefs Selection Of Seasonal Ingredients

### CAESAR SALAD 10 VEG

Fresh Romaine | Shaved Asiago | Herbed Croutons | Fresh Cracked Pepper

### RONDELLE 12 VEG | GF

Spinach & Romaine | Blueberry & Candied Pecan Goats Cheese | Orange Balsamic Vinaigrette | Raspberries | Fresh Apple

### FATTOUSH 10 VEG

Quinoa | Cucumbers | Heirloom Tomatoes | Toasted Pita | Shaved Radish | Pomegranate Molasses Vinaigrette

**Matt Watson-Executive Chef**

**Eric Russell- Executive Sous Chef**

**Mike Pyznar- Restaurant Manager**

## **ENTREES**

**CIOPPINO NAVE DI GENOVA 25** ADD HOUSE PASTA + \$5

Rich Tomato Dell'Oceano Sauce | Bay Scallops | Squid | Shrimp | Mirepoix | Scallions | Herbed Crostini

**SHRIMP & GRITS 26**

Gulf Shrimp | Smoked Gouda | Nora Mill Grits | Sautéed Peppers | Andouille Sausage | Roasted Pepper Bechamel | Scallions

**SEARED MAHI-MAHI 23**

Marinated Cucumber Salad | Burst Tomato & Butter Sauce | Lemon & Honey Parsnip Chips | Herbed Butter | Spicy Green Tomato Jam

**FILET OF BEEF 37 GF**

Parsnip Puree | Truffle Oil | Herbed Butter | Demi-Glace | Scallions | Micro Green Jalapeno Vinaigrette Salad

**BRAISED SHORT RIB 27**

Truffle Oil | Bacon Braised Brussels | Demi-Glace | Root Vegetable Hash

**CHASSEUR (HUNTER) CORNISH HEN 29**

Caramelized Shallots | Spiced Apple Stuffing | Wild Mushrooms | Root Vegetable Hash | Micro Green Citrus Vinaigrette Salad

**MAPLE SEARED SCOTTISH SALMON 28**

Glazed Maple Syrup | Carrots | Spinach | Cascade Buerre Blanc

## **HOUSEMADE PASTAS** (Pasta Variety Varies By Week)

**PASTA ROSMARINO CALDO 22**

Herb Bechamel | Bacon | Bay Scallops | Caramelized Onions | Roasted Red Peppers | Scallions

**PASTA GIORNI D'ESTATE 19 VEG**

Olive Oil | Truffle Oil | Burst Tomatoes | Wild Mushrooms | Spinach | Garlic | Basil | Capers | Lemon Zest | Asiago

**\*\*CAESAR DRESSING CONTAINS RAW EGGS. STEAKS AND SEAFOOD ARE COOKED TO ORDER AND CAN BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**WE PROUDLY SUPPORT OUR LOCAL FARMERS, RANCHERS, FORAGERS AND DISTRIBUTORS. THEY MAKE KEEPING IT LOCAL, FRESH, SEASONAL, AND SUSTAINABLE POSSIBLE. WE SINCERELY APPRECIATE YOU, AS OUR GUEST, HELPING US SUPPORT THIS FAMILY AND NETWORK OF VARIOUS DEDICATED PARTNERS INCLUDING SPRINGER MTN. FARMS, NORA MILLS GRANARY.**