



STARTERS

Soup

Vichyssoise - \$12

Fresh Garden Greens

Local Artisan Greens, Berries, & Goat Cheese with Lemon Thyme Vinaigrette - \$13

Caesar Salad

Romaine Lettuce , Crispy Prosciutto, Shaved Parmesan, Croutons & Crispy Capers with our Caesar Dressing - \$15

Filo Brie

Seasoned with Herbs topped with Red Pepper Jelly & served with Crostini - \$17

Flatbread

Ask your server about our daily creation - \$15

Prosciutto Wrapped Prawns

Sauteed & served with Korean BBQ sauce over a bed of fresh greens - \$19

MAINS

Chef's Pasta

Ask your server about our Chef's creation of the day - \$26

Fresh Local Seafood

Chef's daily creation - Market Price

Local Duck Breast

Seared to Perfection, served with summer vegetables, orange Gastrique sauce - \$32

Chicken Supreme

Seared and served with roasted Summer Vegetables, Parmesan Tuile & finished with Romesco Sauce - \$32

Beef Tenderloin

Grilled to your preference, served with Roasted Summer Vegetables, Confit Fingerling Potatoes, Roasted Corn Milk Jus & topped with Crispy Onions - \$42

Heirloom Tomato Tart

Puff Pastry, Heirloom Tomatoes, melted Burrata Cheese, Arugula, finished with a Balsamic Reduction \$22

DESSERTS

Mixed Local Berry Galette, Served with Vanilla ice Cream - \$15

Daily Dessert Feature-Ask your server for our selection - \$12

RESERVATIONS : 250.592.5111