



DINNER

APPETIZER

CHEESE PLATE | 15

a selection of cheeses with house made accompaniments

SEARED SCALLOPS | 12.5

parsnip purée, yuzu

PORK BELLY | 12.5

maple mustard glazed, daikon slaw

CALAMARI | 12

chickpea coating, tzatziki

BRUSSEL SPROUTS | 7.5

seared with lardons, Grana Padana Parmesan

GRILLED CAESAR | 8 | 12

grilled romaine, sage brown butter croutons, Caesar dressing,
Grana Padana Parmesan

ENTRÉE

SEAFOOD PASTA | 21

scallops & shrimp in a white wine cream sauce, fresh herbs

RISOTTO | 18

sundried tomatoes, bocconcini, basil pesto

STEAK | 23

rotating cut, finished with herb butter, demi glace,
seasonal vegetables, potato

CHICKEN SUPREME | 18.5

stuffed, seasonal vegetables, potato

RIBS | 18 | 30

beer braised, jalapeno polenta, slaw