

Starters

- SHRIMP COCKTAIL..... \$18
Citrus poached shrimp, cocktail sauce, lemon
- W BOURBON BRUSSELS SPROUTS \$10
Bourbon BBQ glaze, crumbled goat cheese,
toasted pine nuts
- BRAISED MEATBALLS \$12
Dry aged beef, tomato sauce, focaccia, pecorino
- W RIBEYE CROSTINI \$12
Braised beef, creamy brie, horseradish cream,
peach preserves
- W BLACKENED SHRIMP TACOS..... \$15
Kale slaw, avocado crema, cojita cheese, elote salad
- TRUFFLE FRIES..... \$8
Thick cut seasoned steak fries, fresh herbs, grated
parmesan, truffle oil drizzle

Soups & Salads

- FRENCH ONION SOUP..... \$9
Beef broth, braised onions, gruyere, croute
- WEDGE SALAD..... \$9
Iceberg, ranch, blue cheese crumbles,
tomato, bacon
- CAESAR SALAD..... \$9
Romaine, herbed croutons, parmesan crisp
- W SUMMER SALAD..... \$16
Mixed greens, seasonal berries, dried cherries, pepitas,
sesame crisps, balsamic raspberry vinaigrette
- W GRILLED & ROASTED VEGETABLE PLATTER..... \$16
Seasonal grilled and roasted vegetables, balsamic drizzle -
add chicken or salmon for additional charge

Sandwiches

served with beer-battered fries, buttercrunch lettuce,
heirloom tomato & house-made pickles

- *CIN CITY BURGER \$18
8 oz prime beef patty, tillamook cheddar, nueske's bacon, signature
chipotle burger sauce, lettuce, tomato, onion, fries
- GRILLED HERBED CHICKEN \$18
Organic chicken breast, creamy brie, cherry conserva,
garlic aioli, arugula, toasted roll, fries
- FRENCH DIP CLASSIC \$18
Shaved prime rib, gruyere, sautéed wild mushroom,
french roll, au jus, fries

W - Seasonal Additions

*These items can be served raw or undercooked. Consuming raw or
partially cooked food increases the potential for foodborne illness.

From the land

Steaks & Prime Rib are served with baked potato,
onion straw garnish, signature seasoning

*8oz. BEEF TENDERLOIN FILET MIGNON.....MKT

*14oz. PRIME NEW YORK STRIP.....MKT

*18oz. PRIME BONE-IN RIBEYE.....MKT

*12oz. PRIME RIB.....\$35

12 ounce Queen Cut, au jus, creamy horseradish

~ PORK MEDALLIONS GRILLE..... \$35

Creamy sweet potato polenta, maple black pepper cream, cherry conserva, grilled asparagus

~ CHICKEN BREAST GRILLE \$29

Black beans & rice, mango-strawberry-pineapple salsa

From the sea

~ LEMON-BUTTER SALMON \$32

Classically sautéed, smashed Yukon gold potatoes, spinach, wild mushroom, grape tomatoes, lemon glaze

PAN- SEARED SCALLOPS \$32

Creamy polenta, sweet corn sauté, bacon-cauliflower cream

~ SHRIMP & ANGEL HAIR PASTA \$27

Jumbo shrimp, garlic butter, grape tomato, fresh herbs, seafood broth

Sides & Toppings

GARLIC BUTTER \$3

SWEET POTATO \$6

CREAMY HORSERADISH \$3

SMASHED YUKON GOLD \$6

BÉARNAISE SAUCE \$3

WILD MUSHROOM SAUTÉ \$7

SWEET CIN BUTTER \$3

STREET CORN SALAD \$6

BAKED POTATO \$6

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~ – Seasonal Additions

White Wine

BY THE GLASS

			6oz	9oz	Bottle
Lamarca Procecco	Sparkling Brut	Italy	11	16	38
Rombauer	Chardonnay	California	14	21	45
La Crema	Chardonnay	California	12	17	40
Chateau Ste Michelle	Riesling	Washington	10	14	32
The Seeker	Rose	France	10	14	32
Ecco Domani	Pinot Grigio	Italy	10	14	32
Kim Crawford	Sauvignon Blanc	Australia	12	17	40

Red Wine

BY THE GLASS

			6oz	9oz	Bottle
Louis M. Martini	Cabernet Sauvignon	California	12	17	40
Decoy	Cabernet Sauvignon	California	14	19	48
Frei Brothers	Cabernet Sauvignon	California	15	21	55
Erath	Pinot Noir	Oregon	12	17	40
Norton 1895	Malbec	Argentina	12	17	40
Federalist	Red Blend Bourbon Barrel	California	12	17	40
Ghost Pines	Merlot	California	14	19	48

Bottles Only

WHITE

Cakebread	Chardonnay	California	99
J Vineyards	Sparkling Brut Rose	California	99
Stags Leap	Sauvignon Blanc Aveta	California	60

RED

Rutherford Hill	Cabernet Sauvignon	California	110
Faust	Cabernet Sauvignon	California	99
Orin Swift Palmermo	Cabernet Sauvignon	California	110
Resonance	Pinot Noir	Oregon	125