

Starters

- SHRIMP COCKTAIL \$18
Citrus poached shrimp, cocktail sauce, lemon
- BOURBON BRUSSELS SPROUTS \$10
Bourbon BBQ glaze, crumbled goat cheese,
toasted pine nuts
- BRAISED MEATBALLS \$12
Dry aged beef, tomato sauce, focaccia,
pecorino
- ☞ CHARCUTERIE BOARD \$20
Chef's selection of 2 meat 3 cheeses and nuts, paired
with bacon jam, pickled vegetables and garlic toast
points
- ☞ CRAB CAKE \$19
Duo of crab cakes, spiced tomato jam, micro green
salad, myer lemon beurre blanc
- ☞ PAN SEARED SEA SCALLOPS \$16
Warm spring salad smoked bacon vinaigrette

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
- ☞ SPRING SALAD \$9
Blended lettuce, seasonal berries, goat cheese,
spiced nuts, radish, berry balsmic
- ☞ SHRIMP & AVOCADO SALAD \$18
cucumber, goat cheese, tomato, quinoa,
citrus vinaigrette

Sandwiches

served with beer-battered fries

- *CIN CITY BURGER \$19
8 oz prime beef patty, tillamook cheddar, nueske's bacon, signature
chipotle burger sauce, lettuce, tomato, onion, fries
- ☞ ITALIAN STYLE BRAISED BEEF \$19
shredded beef, crusty hoagie roll, pickled vegetable giardiniera
ADD GRUYERE CHEESE \$1
- ☞ SHRIMP PO BOY \$18
Crispy shrimp, shredded lettuce, sliced tomato, hoagie roll,
spicy lemon aioli, malt-vinegar fries

☞ – 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
- ~ BONELESS BEEF SHORT RIB \$35
Red wine demi reduction, slow cooked green beans and tri-color potatoes
- ~ CHICKEN PICCATA PASTA \$29
Pan fried chicken in lemon caper butter sauce, spinach, peas, carrots, capellini pasta
- ~ SMOKED BONE-IN PORK CHOP \$38
Maple-bourbon glaze, slow cooked green beans and tri-color potatoes

From the sea

- SHRIMP & ANGEL HAIR PASTA\$29
Garlic butter, grape tomato, fresh herbs, asparagus, seafood broth
- ~ CEDAR PLANK SALMON \$33
Bourbon BBQ glaze, sautéed haricots verts, roasted potatoes
- ~ MOREL CRUSTED SCALLOPS \$33
Wild mushroom & spring pea risotto, pea puree, lemon bacon butter sauce
- ~ FISH & CHIPS \$20
Hand-battered fish, preserved lemon tartar sauce,
coleslaw, malt-vinegar fries

PRIME RIB SUNDAYS \$39

WHILE SUPPLIES LAST

12 ounce Queen Cut, slow-roasted prime rib, baked potato, grilled asparagus, au jus,
creamy horseradish, choice of cup of soup or baby wedge salad

Sides & Toppings

- | | |
|---------------------------------|-------------------------------|
| GARLIC BUTTER \$3 | GLAZED CARROTS \$6 |
| BAKED POTATO \$6 | SOUTHERN BEANS & POTATOES \$6 |
| CARAMELIZED ONIONS \$6 | WILD MUSHROOM SAUTÉ \$6 |
| GRILLED ASPARAGUS \$6 | MINI CRAB CAKE \$9 |
| WILD MUSHROOM & PEA RISOTTO \$6 | |

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~ – Seasonal Additions

White Wine

BY THE GLASS

			6oz	9oz	Bottle
Ca' Furlan	Prosecco	Italy	11	16	38
Enotria	Moscato	California	11	16	38
Frisk	Riesling	Australia	10	14	32
Tommasi	Pinot Grigio	Italy	11	16	38
Seifried	Sauvignon Blanc	New Zealand	14	20	48
Enfant Terrible	Rose	France	10	14	32
North Coast	Chardonnay	California	12	17	40
Prescription	Chardonnay	California	15	21	55

Red Wine

BY THE GLASS

			6oz	9oz	Bottle
Pike Road	Pinot Noir	Oregon	16	23	58
E. Guigal	Red Blend	France	16	23	58
Revelry	Merlot	Washington	12	17	40
Bodini	Malbec	Argentina	10	14	32
Grayson Cellars	Cabernet Sauvignon	California	10	14	32
Dancing Crow	Cabernet Sauvignon	California	17	24	62
Lava Cap	Cabernet Sauvignon	California	18	26	65

Bottles Only

WHITE

Eyrie	Sparkling Rose	Oregon	88
Allan Scott	Sauvignon Blanc	New Zealand	60
Mount Eden	Chardonnay	California	80

RED

Bethel Heights	Pinot Noir	Oregon	100
Goosecross	Red Blend	California	110
Hedges	Cabernet Sauvignon	Washington	125
Forman	Cabernet Sauvignon	California	130