

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

~ FRENCH SMOKED WINGS \$15

Creamy gorgonzola spread, celery, carrot,
choice of sauce

CRAB CAKE \$19

Duo of crab cakes, spiced tomato jam, micro green
salad, myer lemon beurre blanc

~ BOURBON BUTTER GLAZED SCALLOPS \$21

Corn puree, succotash, scallion, micro cilantro

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

~ HEIRLOOM TOMATO CAPRESE \$9

Seasonal tomatoes, fresh mozzarella, balsamic
reduction, focaccia crostini

SHRIMP & AVOCADO SALAD \$17

Three large poached shrimp, cucumber tomato
stack, goat cheese, 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

~ FRENCH DIP \$19

smoked prime rib, gruyere, toasted hoagie roll, au jus

~ MARGHERITA CHICKEN \$17

grilled chicken breast, heirloom tomato,
fresh mozzarella, pesto aioli

~ - 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 are served with baked potato, onion straw garnish, signature seasoning

8OZ. BEEF TENDERLOIN FILET MIGNON \$MKT

14OZ. PRIME NY STRIP \$MKT

18OZ. BONE-IN PRIME RIBEYE \$MKT

✓ PESTO CHICKEN PASTA \$29

Grilled chicken breast, sun dried tomato,
broccoli, lemon garlic sauce, pesto

SMOKED BONE-IN PORK CHOP\$38

Maple-bourbon glaze, green bean almondine

PRIME RIB THURSDAYS \$39

WHILE SUPPLIES LAST

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

From the Sea

SHRIMP & ANGEL HAIR PASTA \$29

Garlic butter, grape tomato, fresh herbs, asparagus,
seafood broth

CEDAR PLANK SALMON \$33

Bourbon BBQ glaze, green bean almondine

MOREL CRUSTED SCALLOPS \$31

Sundried tomato & spinach risotto, house made
pesto, tomato cream sauce

FISH & CHIPS \$20

Hand battered fish, seasoned fries, preserved
lemon tartar sauce, coleslaw, malt-vinegar fries

Sides & Toppings

GARLIC BUTTER \$3

BAKED POTATO \$6

SUCCOTASH \$6

COLE SLAW \$3

SAUTEED ONIONS \$6

WILD MUSHROOMS

GRILLED ASPARAGUS \$6

MINI CRAB CAKE \$9

STEAMED BROCCOLI \$6

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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
Gayson 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