

## Starters

SHRIMP COCKTAIL ..... \$18

Citrus-poached shrimp, cocktail sauce, lemon

BOURBON BRUSSEL SPROUTS ..... \$10

Bourbon BBQ glaze, crumbled goat cheese, roasted pine nuts

\*\*GLAZED SCALLOPS ..... \$22

Two diver scallops, summer succotash, roasted tomato sauce, micro cilantro

BRAISED MEATBALLS ..... \$12

Dry aged beef, tomato sauce, pecorino, focaccia

CRAB CAKE ..... \$19

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

\*\*BULGOGI LETTUCE WRAPS ..... \$14

Thin shaved prime rib in korean BBQ marinade, pickled vegetables, bibb lettuce, sweet & spicy glaze

\*\*TORCHED BURRATA ..... \$15

Heirloom tomatoes, pistachio gremolata, fresh herbs, truffle oil, toasted bread

## Soups & Salads

SOUP OF THE DAY ..... \$9

\*\*SUMMER BERRY SALAD ..... \$9

Mixed greens, toasted almonds, goat cheese, balsamic vinaigrette

ADD CHICKEN ..... \$5

ADD SHRIMP ..... \$8

ADD SALMON ..... \$13

FRENCH ONION SOUP ..... \$9

Beef broth, braised onions, gruyere, croute

CAESAR SALAD ..... \$9

Romaine, herbed croutons, parmesan crisp

WEDGE SALAD ..... \$9

Iceberg, ranch, blue cheese crumbles, tomato, bacon

## 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, pickles

\*\*GRILLED BBQ CHICKEN ..... \$19

House slaw, nueske's bacon, ciabatta bun

FRENCH DIP ..... \$19

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

\*\*SEARED SALMON ..... \$26

Faroe island salmon, chipotle spread, arugula, ciabatta bun

\*\* SEASONAL ADDITIONS

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

# From the Land

SERVED WITH BAKED POTATO, ONION STRAW GARNISH, SIGNATURE SEASONING  
\*UNLESS NOTED\*

\*8 OZ BEEF TENDERLOIN FILET MIGNON ..... \$MKT

\*14 OZ PRIME NY STRIP ..... \$MKT

\*18 OZ BONE -IN PRIME RIBEYE ..... \$MKT

## \*32 OZ CAB TOMAHAWK SERVES TWO | \$165

twice baked potato (2 each), steamed broccoli, smoked bourbon onions, zip sauce

SMOKED BONE-IN PORK CHOP ..... \$38

Summer succotash, maple mustard glaze

\*\*BUCATINI & MEATBALLS ..... \$24

House red sauce, three slow-braised meatballs,  
grated parmesan, fresh basil, alfredo sauce

\*PRIME RIB ..... 10 OZ \$36 | 16 OZ \$46

Slow-roasted prime rib, baked potato,  
grilled asparagus, au jus, creamy horseradish

WHILE SUPPLIES LAST

# From the Sea

\*\*CAJUN SHRIMP PASTA ..... \$28

Trinity vegetables, long noodles, seared shrimp,  
roasted plum tomatoes, micro cilantro

CEDAR PLANK SALMON ..... \$33

Faroe island salmon, paprika butter,  
steamed broccoli

MOREL CRUSTED SCALLOPS ..... \$32

Charred corn risotto, roasted tomato  
sauce, micro salad

FISH & CHIPS ..... \$20

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

# Sides & Toppings

HOUSE FRIES ..... \$5    SUMMER SUCCOTASH ..... \$6    STEAMED BROCCOLI ..... \$6

BAKED POTATO ..... \$5    TWICE BAKED POTATO ..... \$6    GRILLED ASPARAGUS ..... \$6

SMOKED BOURBON ONIONS ..... \$5    CHARRED CORN RISOTTO ..... \$6    MINI CRAB CAKE ..... \$9

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# White Wine

BY THE GLASS

			6 OZ	9 OZ	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

			6 OZ	9 OZ	BOTTLE
Pike Road	Pino 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