

## 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 dip, celery, carrot, choice of sauce

CRAB CAKE ..... \$20

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

↪ GLAZED SCALLOPS ..... \$21

Squash puree, crispy potato, seasonal cous cous, vanilla bourbon sauce

## Soups & Salads

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

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

↪ SMOKED CHICKEN COBB ..... \$16

Avocado, cherry tomato, bacon, blue cheese, hardboiled egg, red onion, southwest ranch

## Sandwiches

\*CIN CITY BURGER ..... \$20

8 oz prime beef patty, tillamook cheddar, nueske's bacon, signature chipotle burger sauce, lettuce, tomato, onion, fries

FRENCH DIP ..... \$20

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 food borne 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

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

Maple-bourbon glaze, purple sweet potato

## \*PRIME RIB

10OZ. \$36 | 16OZ. \$46

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

WHILE SUPPLIES LAST

✓ CARBONARA PASTA ..... \$25

Bucatini pasta, pancetta, egg sauce, parmesan

ADD CHICKEN ..... \$5    ADD SHRIMP ..... \$8

# From the Sea

SHRIMP & ANGEL HAIR PASTA ..... \$29

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

CEDAR PLANK SALMON ..... \$33

Bourbon BBQ glaze, heirloom carrot

✓ MOREL CRUSTED SCALLOPS ..... \$35

Wild mushroom & pea risotto, truffle cream,  
pea shoots

FISH & CHIPS ..... \$20

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

# Sides & Toppings

COLE SLAW ..... \$3

HEIRLOOM CARROTS ..... \$5

BAKED POTATO ..... \$6

PURPLE SWEET POTATO ..... \$6

GRILLED ASPARAGUS ..... \$6

MINI CRAB CAKE ..... \$9

STEAMED BROCCOLI ..... \$6

WILD MUSHROOMS ..... \$6  
& PEA RISOTTO

GRATED WINTER ..... \$18  
TRUFFLE

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