

Entrée's & Chef Specialties

Chef Specialties- April 2018

Soup of the Day 3/5

Red Tail Chili (gf) 3/5

Salted Pretzel Bites & Beer Cheese 8

The Hot Italian - Ham, Salami, Pepperoni, Provolone, Pepperoncini, Lettuce, Tomato, Onion, Italian Dressing 12

Antipasto Plate (gf) - Chef's pick of Assorted Cheeses, Meats, Olives, Nuts and Preserves 15

Rustic White Pizza - Alfredo, Spinach, Gourmet Mushrooms, Red Peppers, Feta, Mozzarella 13

Entrées

(House or Caesar Salad/2 sides)

Pesto Boursin Chicken (gf) 23

Roasted Airline Chicken, Pistachio Pesto, Boursin Cream Sauce

Skuna Bay™ Salmon (gf) 25

Pan Seared, Cantaloupe, Fried Shallot

Sea Scallops (gf) 32

Sautéed, Pink Grapefruit, Shaved Fennel

Braised Short Rib (gf) 28

Korean Broth, Daikon Radish, Carrots, Garlic Mashed Potato

Smothered Ribeye (gf) 30

10oz Choice Ribeye, Roquefort Butter Compound, Sautéed Baby Mushroom & Shallot

Center Cut Filet (gf) 28/32

6oz or 8oz. Grilled Tenderloin, Chimichurri Topper

SIDES: Garlic Mashed Potatoes, Rice Pilaf, Asparagus, Broccoli, Creamed Corn, Bacon Brussel Sprouts, Coleslaw, Waffle Sweet Potato Fries, French Fries, Onion Rings

Steak Preparation Descriptions

Rare...Cool Red Center

Medium Rare...Warm Red Center

Medium.....Pink Throughout

Medium Well.....Warm Throughout, Pink Almost Gone

Well.....Warm Brown Center, No Pink

Pastas

(House or Caesar Salad)

Spaghetti with Bolognese Sauce (add hand crafted meatballs or Italian sausage \$4) 17

Traditional Bolognese, Parmesan Cheese

Four Cheese Ravioli (V) 21

Wild Mushroom Ragout, Pine Nut, Goat Cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

(V)= Vegetarian (gf)= Gluten Free