

# Entrées & Chef Specialties

## Chef Specialties- May 2018

<b>Soup of the Day</b>	<b>3/5</b>
<b>Red Tail Chili (gf)</b>	<b>3/5</b>
<b>Salted Pretzel Bites with Warm Honey Mustard Dipping Sauce</b>	<b>8</b>
<b>Tuna Melt - Tuna Salad, American Cheese, Wheat Bread</b>	<b>12</b>
<b>Antipasto Plate (gf) - Chef's pick of Assorted Cheeses, Meats, Olives, Nuts and Preserves</b>	<b>15</b>
<b>Hawaiian Pizza - BBQ, Ham, Bacon, Pineapple, Red Onion, Mozzarella</b>	<b>13</b>

## Entrées

(House or Caesar Salad/2 sides)

<b>Pesto Boursin Chicken (gf)</b>	<b>23</b>
Roasted Airline Chicken, Pistachio Pesto, Boursin Cream Sauce	
<b>Skuna Bay™ Salmon (gf)</b>	<b>25</b>
Pan Seared, Cantaloupe, Fried Shallot	
<b>Sea Scallops (gf)</b>	<b>32</b>
Sautéed, Pink Grapefruit, Shaved Fennel	
<b>Braised Short Rib (gf)</b>	<b>28</b>
Korean Broth, Daikon Radish, Carrots, Garlic Mashed Potato	
<b>Smothered Ribeye (gf)</b>	<b>30</b>
10oz Choice Ribeye, Roquefort Butter Compound, Sautéed Baby Mushroom & Shallot	
<b>Center Cut Filet (gf)</b>	<b>28/32</b>
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)

<b>Spaghetti with Bolognese Sauce (add hand crafted meatballs or Italian sausage \$4)</b>	<b>17</b>
Traditional Bolognese, Parmesan Cheese	
<b>Four Cheese Ravioli (V)</b>	<b>21</b>
Wild Mushroom Ragout, Pine Nut, Goat Cheese	

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