



Monday, September 15 – Sunday, September 21, 2025

STARTERS

Seasonal Petite Organic Salad-mixed greens, goat cheese, local honey crisp apples, candied nuts, dark balsamic

Chopped Iceberg Wedge-tomato, crisp bourbon braised bacon, blue cheese, cucumber, creamy blue cheese dressing

Grilled 1/2 Romaine Wedge-romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

Caprese Salad-Local heirloom tomatoes, buffalo mozzarella, smoked sea salt, fresh basil

Cup of Seasonal House Made Soup

Tuna Tartare*-Avocado, soy marinated onions, tortillas, wasabi

Grilled Pacific Octopus

Skillet Meatballs-house made blend of chuck, prime and wagyu, aged provolone, marinara

ENTREES

Cured Citrus Canadian King Salmon-

House Made Seasonal Pasta-Local mushroom ravioli-parmesan-truffle cream

Forever Braised USDA Prime Beef Short Ribs-garlic mashed potatoes, English peas, cabernet reduction

14 oz. Prime Pork Chop

or

Center Cut Bacon Wrapped 6 oz. Filet Mignon

or

12 oz. Black Angus NY Strip Center Cut

Haricot vert, garlic mashed potatoes, cabernet reduction

8 oz. Prime Sirloin au Poivre-

encrusted with bourbon infused smoked peppercorns, maple+bacon+bourbon brown butter
Haricot vert, garlic mashed potatoes, cabernet reduction

DESSERTS-

Flourless Belgium Chocolate Torte (GF)-dense, rich tort, chocolate ganache

Triple Chocolate Cheesecake-chocolate ganache

Chocolate Peanut Butter Pie-peanut butter caramel

Butter Cake-caramel sauce

Bourbon Crème Brûlée (GF-without the cookie) -Italian style nutty biscotti

Woodside Farms Ice Cream-vanilla, chocolate or cookies and cream -3 scoops

\$55 per person+beverages+tax+gratuity