

DINNER

PRELIMINARIES

- House Made Bread** • Buttermilk Biscuits with Jalapeño Honey Butter, or Rosemary Focaccia 6
- Brussel Sprouts** • Sweet Soy Chile Glaze, Toasted Nori 9
- *French Fries** • Kennebec Fresh Cut Fries 8
- Hummus** • Tahini, Garbanzo Beans, Lemon, Lucero Olive Oil, Warm Sourdough, Shaved Carrot, Pickled Onion 11
- Spinach Salad** • Baby Spinach, White Balsamic Vinaigrette, Toasted Walnuts, Dried Cranberry, Roasted Red Bell Pepper 12
» Add Protein for additional charge
- Roasted Beet Salad** • Golden and Red Beets, Garlic Herbed Chevre, Arugula, Orange Supremes, Curry Vinaigrette 13
- *Caesar Salad** • Romaine Lettuce, Caesar Dressing, Butter Croutons, Shaved Parmesan 13
» Add Protein for additional charge
- Butter Greens Wedge Salad** • Red Leaf Butter Greens, Gorgonzola Dressing, Roasted Hazelnuts, Cherry Tomatoes, Shaved Carrot 14
» Add Protein for additional charge
- French Onion** • Carmalized Onion, Veal Broth, Crouton, Gruyere Cheese 14
- Soup Du Jour** • Market Price
- Artisan Cheese Board** • Chef Selection of Soft and Hard Artisan Cheese, Marcona Almonds, Lavosh, Fruits, House Made Compote 19

THE MAIN EVENT

- Grilled Eggplant** • Marinated Grilled Eggplant, Portobello Mushrooms, White Balsamic, Cherry Tomatoes, Broccolini 16
- Gourmet Pizza** • House Made Dough, Tomato, Four Cheese Blend 19
» add ons for additional charge: \$3 for each pepperoni, sausage, kale, marinated artichoke, marinated peppers, \$1 onion
- Pasta Primavera** • Fresh Spring Vegetables, Papardelle Pasta, Cremini Mushrooms, Lemon Sauce 18
- Yakisoba Katsu** • Soy and Sweet Chili Glazed Yakisoba Noodle, Mad Hatcher Farms Crispy Marinated Fried Chicken Thigh, Shaved Carrot Scallion, Tonkatsu Sauce 19
- Buttermilk Fried Chicken** • Mad Hatcher Farms Buttermilk Soaked Chicken Breast, House Made Buttermilk Biscuit, Tomato Gravy 21
- Short Rib Ragout** • Slow Braised Beef Short Rib, Papardelle Pasta, Confit Garlic, Tomato Sauce, Parmigiana 24
- Creative King Salmon** • Oblique Rainbow Carrots, Faro, Creamed Spinach Sauce, Watercress 28
- *NY Strip Steak** • Garlic Whipped Potatoes, Grilled Asparagus, Bordelaise Sauce 29
- Ahi Tuna** • Sesame Crusted Seared Ahi Tuna, Bok Choy, Shiitake Mushrooms, Ginger, Broccolini, Lemongrass, Miso Sauce 29
- Seared Jumbo Scallops** • Butternut Squash Puree, Sauted Kale, Roasted Oyster Mushrooms, Micro Greens 31

GOURMET POPCORN

- Real Butter Gourmet Popcorn** • Choose Your Flavor: Regular, Herbs De Provence, Honey Dust 10

DESSERT

- Creme Brulee** • Lemon Thyme 9
- Truffles** • Rotating Trio of Chocolate Truffles 6
- Semifreddo** • Chocolate Hazelnut Semifreddo, Berry Coulis, Cream anglaise, Chocolate Shavings. 11
- Panna Cotta** • Chocolate Panna Cotta, Mousse, Shortbread Cookie Crumble 12
- Apple Crisp** • Warm House Made Apple Crisp Served A la Mode 12
- Chocolate Brioche Bread Pudding** • House Made Brioche, Chocolate and Caramel, Marcona Almonds, Ice Cream 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Aiolis contain raw eggs. *Burgers, Kofta, and Steaks are cooked to order.

