

Restaurant, Bistro & Bar

Casual Bistro Menu Served 7 Days a Week 11am ~ 8pm

STARTS

Soup Du Jour ~ cup 8 / bowl 12

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 14

Escargot ~ (6) burgundy snails, truffle pesto, butter, bread crumbs, toasted rosemary focaccia 18

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 20

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 18

Salmon Rillettes ~ poached & smoked salmon, dill, horseradish, lemon + more, topped with sour cream & chives, toasted rosemary focaccia 18

Chef's Choice Cheese Plate * ~ honey, grain mustard, fig jam, sliced apple, dried & fresh fruit, candied pecans, french baguette 32

ADD charcuterie & gardinaire 15

Flatbread ~ fall spice whipped goat cheese, plum sauce, pistachios, pancetta, arugula, honey drizzle 18

SALADS

Fall Harvest *GF ~ mixed greens, smoked paprika & maple roasted butternut squash, toasted pepitas, raisins, feta cheese, pumpkin goddess dressing 18

Beet *GF ~ mixed greens, braised beets, mandarin oranges, walnuts, chèvre goat cheese, blood orange vinaigrette 18

Charred Romaine GF ~ grilled heart of romaine, avocado, applewood bacon pieces, cherry tomatoes, bleu cheese crumbles, truffle balsamic glaze, bleu cheese dressing 19

Duck *GF ~ mixed greens, pan seared duck breast, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 24

Pear *GF ~ mixed greens, diced pears, pancetta, blue cheese crumbles, pistachios, raspberry vinaigrette 19

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing half 8 / full 14

PLATES

BURGERS/SANDWICHES COME WITH CHIPS
CHANGE TO ~ side fries 5, truffle fries 7, cup of soup 8, side mixed greens 8

1/2 lb. Angus Burger ~ house sauce, lettuce, tomato, kosher dill pickle, red onion, toasted brioche bun 16

ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)

ADD bacon 5 OR avocado ~ 3.5

Veggie Burger ~ house-made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 16

Vegetarian Grinder ~ avocado, lettuce, marinated tomatoes, sliced bell peppers, red onion, pepperoncinis, black olives, swiss cheese, balsamic aioli, toasted french roll 18

Rueben ~ slow cooked corned beef, sauerkraut, swiss cheese, dijon mustard, house sauce, toasted marble rye 18

Chicken Sandwich ~ grilled chicken breast, cranberry relish, melted brie cheese, dijon mustard, arugula, toasted french roll 18

Western Ranch BLT ~ bacon, lettuce, tomato, cheddar cheese, crispy onion strings, bbq sauce, ranch dressing, toasted french roll 18

Steak Frite GF ~ 8 oz. grilled prime new york, crispy french fries, béarnaise sauce 30

Truffle Mac N' Cheese ~ parmesan, 2yr aged white cheddar, truffle oil, toasted bread crumbs, herbs 17

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 29

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 5, chicken 7, salmon 14, shrimp 12, duck breast 14, 8 oz. prime new york 24

HOUSE SAUCES 1 XTRA CHZ CRUMBS 1.5

SPLIT FEE FOR SALADS & SANDWICHES +3

SPLIT FEE ALL ENTREES +7 GLUTEN FREE

PASTA +6 GLUTEN FREE BUN / BREAD +3

~SUB VEGAN CIABATTA ROLL UPON REQUEST

* contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six Or More

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RESERVATIONS SUGGESTED

UPSCALE DINING SERVED THURSDAY - SUNDAY after 5pm

Chicken Marsala GF 42

chicken breast, creamy
mushroom marsala sauce,
mashed potatoes,
roasted baby carrots

12 oz. Prime N.Y. Steak GF 52

simply seasoned & grilled,
black truffle parmesan
compound butter,
mashed potatoes,
roasted baby carrots

Fish Du Jour MP

chef's choice fish,
accompagniments

Duck 43

pan seared & oven finished
duck breast,
cranberry orange relish,
wild rice, roasted baby
carrots

Frenched Venison Chops 52

frenched ribbed, herb
crusted chops,
juniper berry cream sauce,
mashed potatoes,
roasted baby carrots

Pasta Du Jour MP

chef's choice pasta,
accompagniments

20% Gratuity added to tables of Six (6) +