



## *~Appetizers~*

### *Quinoa Lettuce Wraps 10*

*Black bean corn salsa, cherry tomatoes, avocado, cilantro*

### *Crab Cakes 12*

*Avocado, wasabi peas, red cabbage, mixed greens, wasabi-avocado dressing*

### *Pumpkin Pie Baked Brie 11*

*Pumpkin butter, pecans, puff pastry*

### *Seared Ahi Tuna 12*

*Kale salad, rutabaga, apple, carrot, ginger teriyaki sauce*

### *Mushroom Tarte 10*

*Cremini mushrooms, spinach, leeks, Dijon yogurt, puff pastry*

## *~Soups and Salads~*

*House Tomato Bisque or Soup Du Jour Cup - 4 Bowl - 4.50*

### *Arugula 10*

*Roasted beets, red onion, golden raisins, goat cheese, blood-orange champagne vinaigrette*

### *Spinach 10*

*Carrots, butternut squash, edamame, dried cranberries, smoked Gouda, pumpkin vinaigrette*

### *Mixed Greens 10*

*Granny Smith apples, dried cherries, pecans, blue cheese, apple cider vinaigrette*

### *Caesar 9*

*Romaine, garlic croutons, shredded parmesan, house-made dressing*

*All salads add: Chicken - 6 Salmon - 8 Shrimp - 8 Steak - 8*

*Consuming raw or undercooked food may cause Food-borne illness.*

## *~Entrees~*

### *Eggplant Napoleon 21*

*Sweet potatoes, risotto, cranberry sauce*

### *Ravioli Du Jour 20*

*Fresh ravioli, complementary sauce*

### *Chickpea Penne 21*

*Mushrooms, kale, artichokes, edamame, crispy shallots, roasted cherry tomato curry - saffron sauce*

### *Duck Mac-N-Cheese 26*

*Duck confit, creamy port sauce, smoked Gouda*

### *Apple Brandy Chicken 22*

*Granny Smith apples, red onion, oatmeal granola crisp, butternut squash risotto*

### *Market Fresh Fish MP*

*Chef's daily fish feature*

### *Beef Tenderloin 29*

*Porcini encrusted, horseradish mousse, roasted garlic - chive red skinned mashed potatoes*

### *Faroe Island Salmon Fillet 25*

*Creamy Dijon tarragon sauce, herbed rice*

### *Pork Tenderloin 23*

*Bean and kale bourbon sauce, candied bacon, herbed rice*

### *Kobe Sirloin 33*

*Herbed butter sauce, pink and green peppercorns, roasted garlic - chive red skinned  
mashed potatoes*

### *Lamb Du Jour 25*

*Locally sourced lamb, Chef's daily feature*

### *Beef Chuck Bistro 26*

*Honey, chipotle whiskey glaze, mashed sweet potato*

*All entrées are served with vegetable of the day*

*A side house or Caesar salad can be added for an additional \$4, Specialty salad \$5.50*

*Consuming raw or undercooked food may cause food-borne illness.  
A 20% gratuity will be added to parties of eight or more*