

Starters

Charcuterie and Cheese Board

choose three- \$15 choose five- \$20 whole board- \$32

served with cornichons, house pickled vegetables, stone ground mustard, grilled sourdough

Maple Leaf Farms Duck Rillettes

La Quercia Salami

Nueske's Landjaeger

Miesfeld's Summer Sausage

Hook's Five-Year Cheddar

SarVecchio Parmesan

Marieke's Foenegreek Gouda

Emmi-Roth Buttermilk Blue



Sautéed Escargot \$15

Jones Dairy Farm cherrywood smoked bacon, forest mushroom ragout, phyllo cup

Jumbo Shrimp Cocktail \$16

garden vegetable relish, charred lemon, celery seed cocktail sauce

Seared Lobster Cakes \$18

piquillo pepper sauce

Welsh Rarebit \$14

Irish Cheddar and ale sauce, toasted baguette, rosemary peppercorn bacon

Foie Gras Mousse \$17

fig jam, thyme roasted grapes, brioche toast

Soups



Potato Leek

cream sherry, chive oil

\$6 cup \$8 bowl

Chef's Soup of the Day

\$6 cup \$8 bowl

Salads

Wedge \$10

baby iceberg, roasted tomatoes, rosemary peppercorn bacon,
pearl onion, bacon and blue cheese dressing

Arugula \$9

roasted beets, confit orange, LaClare Farms Chevre, pomegranate vinaigrette

Mixed Greens \$9

wild grain medley, pickled shallot, peppadew peppers,
grape tomatoes, cucumber, herb vinaigrette

Entrées

select two sides to accompany your entrée

7 oz. Beef Tenderloin \$38

Port wine demi-glace

12 oz. Rib Eye \$49

brandy peppercorn cream

Maple Balsamic-Glazed Kurobuta Pork Chop \$34

apple butter



Roast Garlic-Crusted Strauss Lamb Rack \$51

lamb jus

F/I/T Striped Bass \$32

carrot ginger emulsion

Arctic Salmon \$30

romesco sauce

F/I/T Seared Sea Scallops \$36

lemon beurre blanc

Wildflower Honey-Basted Duck Breast \$34

orange thyme reduction

F/I/T Vegetable Pappardelle \$24

arugula walnut pesto

Sides

boursin whipped potatoes
melted leek potato gratin
Chieftain wild rice and grain medley
Gouda and chive mac and cheese

sea salt grilled asparagus
honey-butter baby carrots
garlic spinach
roasted rainbow cauliflower

Additions

seared scallops (2) \$16

jumbo shrimp (3) \$14

lobster cake \$12



Signature item F/I/T items created lower in calories, sodium and added sugar

There is a risk of food borne illness when eating foods of animal origin raw or uncooked