



### Small Plates

#### Steakhouse Broccoli

Broccoli grilled over open flame topped with marinated red onions, cherry tomato confit, crispy prosciutto and garlic aioli  
\$9

#### Brown Butter Ravioli

Fried cheesy ravioli drizzled with brown butter, topped with shaved parmesan and herb salad  
\$8

#### Sliders

3 choice seasoned ground beef sliders, house made pickles, sundried tomato aioli, fried onions, smoked cheddar cheese  
\$16

#### Stuffed Artichoke

Half of a globe artichoke, stuffed with breadcrumbs, garlic, shallot, butter and herbs served with clarified herb butter  
\$9

#### Crispy Shrimp Dumplings

Crispy fried rice paper filled with Asian style shrimp, honey-sesame aioli drizzle and ponzu root vegetable salad  
\$14

#### Garlic Herb Soft Pretzels

2 freshly baked soft pretzels house made warm smoked cheddar ale cheese  
\$9

Soup of the Day cup \$3.50 bowl \$7

#### House Salad

Field greens, watermelon radish, rainbow carrot, herbal balsamic vinaigrette  
Half \$7/whole \$12/add chicken \$15

#### Caesar Salad

Hearts of Romaine, parmesan crisp, herbed croutons, house-made caesar dressing  
Half \$7/whole \$12/add chicken \$15

#### Red Pear Salad

Red pear poached in wine and herbs on a bed of kale, radicchio, shaved brussels sprouts, lardons, chevre-walnut crumble, balsamic vinaigrette  
\$15  
Add chicken \$3

#### Wild Mushroom Salad

Marinated Wild Mushrooms, sweet roasted Bermuda onions, black lentils with fresh herbs, parmesan croutons baby spinach, sherry vinaigrette  
\$17  
Add chicken \$3



Bistro Ribeye  
Grilled 8oz Aged Ribeye,  
bleu cheese and roasted corn compound butter,  
truffled potatoes gaufrette, vinaigrette greens  
\$28

Chicken Pot Pie  
Savory homestyle chicken, vegetables, herbs and gravy  
topped with a savory cheddar-herb pastry snowflake  
\$15

High Sierra Osso Bucco  
Rich and savory osso bucco style braised venison shank, garnished with gremolata  
served on a bed of soft rosemary polenta, wilted spinach  
\$38

Red Miso Swordfish  
Grilled Swordfish with savory red miso glaze,  
sesame roasted squash, spinach, edamame,  
crispy onion and furikake rice  
\$23

Pumpkin Riso  
Crispy Italian style rice cake scented with sage &  
aromatic vegetables, pumpkin sauce, garnished with  
caramelized apples, spinach and crispy onions  
\$15

Sage Pesto Flatbread  
Sage Parmesan Pesto, baby spinach, bacon,  
roasted squash, ricotta cheese  
served with vinaigrette greens  
\$18

Butternut Pappardelle  
Pappardelle noodles, spinach, caramelized onion,  
supple butternut squash sauce, fresh herbs, parmesan  
and house made french style pork sausage  
\$20

#### Dessert

Maple Leaf Mousse \$8  
Silky maple mousse topped with spiced cranberry compote, whipped cream and crisp cinnamon cookie garnish

Cinnamon Sugar Churros \$10  
Sweet Potato Mousse filling, caramel sauce, toasted pecans

Apple Dumpling a la mode \$8  
Poached Cider Apples in flaky puff pastry, drizzled with apple cider reduction and dulce de leche, served with vanilla ice cream

Mexican Chocolate Cake \$8  
Cinnamon and chili spiced triple chocolate cake topped with chocolate ganache, chocolate whipped cream and spiced pepita brittle