

FROM THE LAND

Steaks

*We serve only Certified All Natural Meyers
Angus Beef, dry aged for 21 days

Filet Mignon 35

8oz

NY Strip 39

16oz

Rib eye 31

16oz

Steak Enhancements

Chimichurri 3

Intoxicating blend of Herbs, Vinegar, and Garlic

Sauces, Rubs & Extras 4

Bordelaise, Hollandaise, Béarnaise,
Au Poivre.

Blue Cheese Crusted 3

Blackened 2

Certified Heritage Double Bone in Pork Chop 27

Grilled Shallot and Caraway Apple Gastrique

Roasted Maple Leaf Duck Breast A La Plancha 25

20 year Aged Tawny Port Wine Currant Sauce

Pan Seared Airline Chicken Breast 21

Brown Butter Bordelaise

FROM THE SEA

Cedar Plank Grilled Wild Caught U-10 Shrimp 30

Garlic, Herbs and Yuzu Compound Butter

Lobster Tail 8oz 35

Champagne Brown Butter Caramel

Grilled Black Cod (Sable Fish) 35

Miso-Marinated

Pan Fried Walleye 24

Herbed German Riesling Beurre Blanc

U-10 Scallops 30

Cornmeal Crusted