



APPETIZER

Lobster & Shrimp Bisque \$8.85 GF

Pear & Cambozola Salad \$11.00

Arugula & Mixed Greens, Cambozola, Candied Pecans, Bacon
Red Onion, Warm Bacon Vinaigrette GF

Chef's Cheese Board \$17.50

Artisan Cheeses, Charcuterie

CHEF'S SELECTIONS

Supreme Chicken Breast Jus Lie \$26.00

Yukon Gold Mashed Potatoes, Wilted Spinach

Maple Glazed Half Duck \$34.50

Cranberry-Pecan Wild Rice, Orange-Glazed Baby Carrots GF

Chipotle-Honey Glazed Ham \$25.00

Yukon Gold Mashed Potatoes, Apple Glazed Brussel Sprouts GF

* Oven Roasted Prime Rib of Beef \$47.95

Bernaise, Garlic Mashed Potatoes, Green Beans Almondine GF

* Pan Seared Salmon \$33.00

Pesto Cream, Lemon Goat Cheese Mashed Potatoes, Roasted Asparagus with Balsamic Glaze GF

Stuffed Acorn Squash \$23.25

Apple-Winter Vegetables Wild Rice, Balsamic Maple Drizzle

Chef's Choice Vegetable GF, V

DESSERTS

Cranberry Walnut Cheesecake \$8.25

Red Velvet Cake \$8.25

Pecan Bourbon Chocolate Chip Pie \$8.25

Dark Chocolate \$8.25

Children 12 and under may enjoy half portions at a reduced price.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

GF: Gluten Free V: Vegan