

STARTERS

GF	guacamole and chips	12
GF	polenta - slow braised italian sausage, peppers, onions, marinara, polenta	13
*	charcuterie - capicola, soppressota, prosciutto, brie, harvarti dill, olives, mustards, rusks	17
*	steak bites - beef tenderloin, mushrooms, scallions, choice of: soy beurre blanc sauce or garlic butter	17
*	sliders - filet mignon, red wine demi-glace, bearnaise sauce	5ea
*	calamari - one pound point judith calamari, fried with lemon aioli, or seared with garlic and fresh herbs	15
*	mushroom carpaccio - portobello, pickled onions, goat cheese, parmesan, balsamic glaze	12
*	wings - sous vide jumbo wings, grilled or fried, jicama cilantro slaw buffalo, asian glaze, or mango habanero	13

GREENS

PETITE SALADS

GF	wedge - blue cheese crumbles, bacon, balsamic drizzle, blue cheese dressing	8
*	caesar - romaine, parmesan, pretzel croutons, caesar dressing	9
GF	grilled corn - fresh corn, greens, green onions, red onions, hearts of palm, cilantro, avocado, parmesan, tortilla & prosciutto crisps, southwest ranch	10

ENTREE SALADS

	chopped - mixed greens, ditalini, chicken, scallions, blue cheese crumbles, bacon, tomatoes, honey mustard dressing	13
GF	burrata - creamy burrata, arugula, heirloom tomato, prosciutto, croutons, fig balsamic	10
	wraps - teriyaki chicken, curry rice noodles, carrots, cucumber, bean sprouts, bibb lettuce, wonton crisps, sweet chili sauce, peanut sauce	13
	grilled or blacken chicken +5	
	7oz grilled tenderloin tail +9	
	grilled shrimp +12	

ENTREES

	spring pasta - trottolo, broccolini, grape tomato, spinach, asparagus, green onion, garlic, olive oil, parmesan	17
	add italian sausage	+5
	add chicken	+9
	add shrimp	+12
	wagyu - two 5oz Australian wagyu beef medallions, wild mushroom ragu, baby spinach, roasted garlic mashed potatoes	24
	enchiladas - rotating filling for Chef's enchilada of the week, two cheeses, corn tortillas, salsa verde, served with rice and beans	tbd
*	airline - 10oz bone-in chicken breast, tomato, bruschetta, burrata, angel hair, arugula, olive oil	18
	halibut - wild caught Alaskan halibut, sesame hoisin glaze, stir fry vegetables, jasmine rice	29
GF	tuscan salmon - grilled wild caught New Zealand king salmon, artichoke, tomato, olives, garlic, parsley, lemon	34

STEAKHOUSE

GF	filet - 8oz filet mignon from Dittmer Ranch in Marseilles, Illinois	35
GF	cowboy - 22oz bone-in ribeye from Dittmer Ranch in Marseilles, Illinois	49
GF	strip - 12oz prime new york strip from Dittmer Ranch in Marseilles, Illinois	32
*	chop - 12oz pork chop from Mashcoff Farm in Des Moines, Iowa, grilled asparagus, bourbon glaze, sweet potato fries	21

saucers - bearnaise, red wine demi-glace, merlot butter, garlic butter + 1

crusts - parmesan, blue cheese, horseradish, twice baked potato +3

additional sides

fresh cut fries, sweet potato fries (+.75), spanish rice, onion rings, chips, garlic whipped potatoes, baked potato, baked sweet potato, coleslaw, sautéed spinach, green beans, grilled asparagus, roasted brussel sprouts

GF = gluten free * = can be made gluten free easily

WINE LIST

CABERNET SAUVIGNON

Smith & Hook, Central Coast, California	44/11
Le Vigne, Paso Robles, California	42
Ferrari Carano, Alexander Valley, California	48/12
Frank Family, Napa Valley, California	72/18
Grassini, Happy Canyon, California	132
Chimney Rock, Stag's Leap District, California	170

PINOT NOIR

Robert Mondavi, Los Caneros, California	48
Meiomi, Monterey, California	40/10
J, Tri County, California	40
Belle Glos Dairyman, Russian River Valley, California	60/15

MALBEC

Trapiche Oak Cask, Argentina	24
Catena, Argentina	36/9

MERLOT

Rodney Strong, Sonoma County, California	36/9
Jason Stephens Estate, Santa Clara Valley, California	40
Thorn, Napa Valley, California	65

RED BLENDS

Saved Red Blend, Central Coast, California	44
Intrinsic Red Blend, Columbia Valley, Washington	48/12
The Prisoner, Napa Valley, California	76/19
Paraduxx Propriety Red, Napa Valley	60

ZINFANDEL

Decoy, Sonoma County, California	44/11
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CHARDONNAY

Frank Family, Napa Valley, California	60/15
Sonoma-Cutrer, Russian River Valley, California	48
Ferrari Carrano, Sonoma County, California	36/9
Cakebread, Napa Valley, California	59

RIESLING

SeaGlass, Monterey, California	36/9
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PINOT GRIGIO

Santa Margherita Alto Adige, Italy	36
Bottega Vinaia, Italy	36/9

SAUVIGNON BLANC

Kim Crawford, New Zealand	44
Whitehaven, New Zealand	40/10

ROSE

Charles Smith Band of Roses, Washington	36/9
Fleur de Mer, France	36/9

SPARKLING

Mionetto Cuvee Sergio 1887 Rose	40
La Marca Prosecco Split, Italy	11
Leclerc Briant Cuvée Réserve Brut, France	60