



# DINNER MENU

-FARM TO FORK-

W E D - S A T 5 - 9 P

## STARTERS

### Bread & Butter

Sliced baguette, whipped butter, honey butter

\$6

### Antipasto Tasting

Mediterranean olive blend, marinated mushrooms, sundried tomato pesto, artichoke hearts, grilled pita

\$16

### Chilled Beets

Herbed goat cheese, frisee salad, organic walnuts, aged balsamic

\$13 GF

### Garlic Fries

Fresh garlic, parmigiano-reggiano, parsley

\$9 GF

### Brussels Sprouts

Slab bacon, lemon, reggiano, dried cranberries, apple cider glaze, garlic-lemon aioli

\$19

### Hummus

Seasonal vegetables, pesto, pinenuts, parmesan, grilled pita

\$13

### Calamari

Panko crusted calamari sticks, spicy remoulade

\$18

### Grilled Pork Belly

Peanut butter, jalapeno syrup, melon

\$22

## SALADS

### Winter Green Salad

Winter greens, dried cranberries, apples, pickled red onion, feta crumbles & toasted organic walnuts tossed in an apple cider vinaigrette

\$9/\$12 GF

add chicken \$7 add 3 jumbo prawns \$12

### Caesar Salad

Romaine, parmigiano-reggiano & garlic croutons tossed in caesar dressing

\$9/\$12

add chicken \$7 add 3 jumbo prawns \$12

### Salmon Cassidy

Organic walnuts, gorgonzola, dried cranberries, mixed greens & strawberry poppy seed vinaigrette

\$22 GF

## SIDES

### Seasonal Vegetable

\$7 GF

### Mashed Potato/Polenta

\$7 GF

### Fry - Regular/Sweet

\$6 GF

### Onion Rings

Served with chipotle ranch

\$10

### Soup de Jour

Cup \$6

Bowl \$8

## MAIN DISHES

### Short Rib

Braised beef short rib, parmesan polenta, brussels sprouts, crispy onion rings, pan jus, truffle oil

\$48

### Lamb Chops

Grilled New Zealand 1/2 lamb rack, butternut squash purée, broccolini, balsamic-cranberry demi glacé

\$38/full rack \$56

### Vegetable Risotto

Roasted sweet potatoes, green peas, wild mushrooms, parmesan, artichoke-sundried tomato cream

\$26

### Tuna Tempura Roll

Ahi tuna, mango, avocado, Togarashi mayo, scallions, eel glaze, wasabi, pickled ginger

\$26

### Stuffed Airline Chicken

Roasted chicken breast stuffed with prosciutto, sage & gruyere, mashed potatoes, seasonal vegetables with sherry-leek cream

\$33 GF

### Salmon

Grilled salmon filet, risotto with mushrooms, green peas & caramelized onions, lemon-dill beurre blanc

\$35 GF

### Ribeye

14 oz ribeye steak, mashed potatoes, seasonal vegetables, mushroom demi glacé, garlic-herb butter

\$49

### Ragu

Slow cooked beef and pork tomato sauce, mushroom, linguine, parmigiano-reggiano, garlic bread

\$29

### Chipotle Chicken Pasta

Grilled chicken, Tuscan chipotle cream, shaved brussels sprouts, artichoke hearts, sundried tomatoes, kale, linguine, garlic bread

\$30

## DESSERT OPTIONS

-New York Cheesecake

-Lemon Berry Mascarpone Cake

-Flourless Chocolate Torte - GF

-Pumpkin Molten Lava Cake

-Ask server about dessert specials

Dessert Fee \$2 per person, outside desserts

### BBQ Burger

7 oz. angus beef patty, onion rings, smoked blackberry bbq sauce, bacon, swiss cheese, arugula & roasted garlic aioli on ciabatta, french fries

\$23

Gluten Free=GF

Ask your server about vegetarian options

Corkage Fee \$25

\$8 Split Plate Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey  
Executive Chef

Ashley Park  
Catering Coordinator