



# DINNER MENU

-FARM TO FORK-

W E D - T H U R S 5 - 9 P M F R I & S A T 5 - 1 0 P M

## STARTERS

### Bread & Butter

Sliced baguette, whipped butter and honey butter  
**\$6**

### Hummus

Fresh farm vegetables, pesto, pinenuts, parmesan and grilled pita  
**\$13**

### Scallop Crudo

Cured sea scallops, lemon cucumber, watermelon radish, sweet citrus vinegar, scallions, pickled chiles  
**\$26 GF**

### Garlic Fries

Fresh chopped garlic, parmigiano-reggiano, fresh parsley  
**\$9 GF**

### Heirloom Caprese

Heirloom tomato, burrata, basil & balsamic glaze  
**\$13 GF**

### Shrimp Cocktail

Poached prawns & housemade cocktail sauce  
**\$19 GF**

### Tuna Tempura Roll

Ahi tuna, mango, avocado, Togarashi mayo, scallions and eel glaze with wasabi and pickled ginger  
**\$22**

### Calamari

Panko crusted calamari sticks, spicy remoulade  
**\$18**

## SIDES

### Mixed Green Salad

Mixed greens, peaches, almonds and feta tossed in a champagne vinaigrette  
**\$9/\$12 GF**  
add chicken \$7 add 3 jumbo prawns \$12

### House Salad

Mixed greens, red onion, tomato, cucumber, bacon. Tossed in ranch dressing  
**\$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

### Seasonal Vegetable

**\$7 GF**

### Roasted Potatoes

**\$8 GF**

### Fry - Regular/Sweet

**\$6 GF**

### Sesame Rice Cake

**\$6 GF**

### Soup de Jour

**Cup \$6**

**Bowl \$8**

## MAIN DISHES

### Ribeye

14 oz ribeye, roasted fingerling potatoes, seasonal vegetables  
**\$48 GF**

### Lamb Chops

Grilled pesto marinated lamb chops, rosemary-feta polenta cake, green beans, peach demi glacé  
**\$37 GF**

### Vegetable Pasta

Orecchiette, summer squash & zucchini, heirloom tomato, spinach-artichoke cream  
**\$23**  
add 3 jumbo prawns \$12

### Salmon Cassidy Salad

Organic walnuts, gorgonzola, dried cranberries and mixed greens with side of strawberry poppy seed vinaigrette  
**\$ 22 GF**

### Summer Chicken

Roasted airline chicken breast, corn and lima bean ragout, saffron-caper jus  
**\$30 GF**

### DESSERT OPTIONS

-New York Cheesecake

-Lemon Berry Mascarpone Cake

-Flourless Chocolate Torte - GF

-Yuzu Cheesecake

-Ask server about dessert specials

**Dessert Fee \$2 per person, outside desserts**

### Classic Burger

7 oz angus beef patty, sharp cheddar, lettuce, tomato, onion and bacon aioli on brioche, french fries  
**\$18**

Gluten Free=GF

Ask your server about vegetarian options

### Salmon

Grilled salmon, sesame rice cake, stir-fry vegetable, sweet Thai chilli beurre blanc  
**\$35 GF**

### Bistro Filet

Twin beef medallions, roasted potatoes, seasonal vegetables and porcini cream  
**\$40**

### Seared Tuna Steak

Szechuan peppercorn crusted ahi, sesame-ginger rice cake, wakame salad, sweet Thai chilli butter  
**\$39**

### Chicken Pesto Pasta

Sauteéd chicken breast medallions, orecchiette, pesto cream, tomato and parmigiano-reggiano  
**\$29**

Corkage Fee \$35

\$8 Split Fee

20% Gratuity on parties of 6 or more

Service Charge \$1.00

Michael Casey  
Executive Chef

Ashley Park  
Catering Coordinator