



DINNER MENU

Soup & Salads

MIXED GREEN SALAD

apples, candied walnuts, bleu cheese crumbles & champagne vinaigrette 7

ROASTED BEET SALAD

goat cheese, pears, hazelnuts & sherry vinaigrette 10

LIVING BUTTER LETTUCE SALAD

goat cheese, pistachios & avocado/green goddess dressing 9

GRILLED ROMAINE SALAD

avocado, cherry tomatoes, housemade bacon, focaccia croutons & parmesan cheese 8

TODAY'S SOUP

cup 5 bowl 7

Starters

SEARED SEA SCALLOPS

lemon risotto, arugula & parsley oil 11

recommend glass Rombauer Chardonnay or bottle Hanzell Chardonnay

DUCK CONFIT CREPE

crème fraiche & red onion marmalade 7

recommend glass Deux Fen Pinot Noir or ½ bottle Cristom Pinot Noir

GRILLED MARINATED SHRIMP SKEWERS

house-cured bacon, mandarin oranges & shaved fennel salad 9

recommend glass Town Crier Sauvignon Blanc or bottle J Vineyard Pinot Gris

STEAMED CLAMS

white wine, shallots, lemon & garlic with rustic bread 9

recommend glass San Giorgio Pinot Grigio or bottle Anne Amie Pinot Gris

SALT & PEPPER CALAMARI

spicy cocktail sauce & lemon aioli 8

recommend glass Olabisi Chardonnay or ½ bottle Chateau Montelena Chardonnay

BLACK TRUFFLE & GRUYERE MAC & CHEESE 9

recommend glass Prosecco or bottle Cotes du Rhone

Entrees

STUFFED CARLTON FARMS PORK TENDERLOIN

apple, bacon, fennel & arugula stuffing, wild mushroom risotto & cider reduction 24

recommend glass Karly Zinfandel or ½ bottle Ridge Zinfandel

PAN SEARED BREAST OF DRAPER VALLEY FARMS CHICKEN

garlic smashed yukon gold potatoes, brussels sprouts & whole grain mustard jus 19

recommend glass Olabisi Chardonnay or bottle Abeja Chardonnay

FISH OF THE DAY market price

LINGUINE & CLAMS

white wine, lemon, garlic, linguica & chili flake 18

recommend glass San Giorgio Pinot Grigio or bottle Vietti White Blend

STEAK FRITES

grilled hanger steak with spinach, bleu cheese butter & red wine gastrique 20

recommend glass Prime District 4 Cabernet Sauvignon or bottle The Four Cabernet Sauvignon

BUTTERNUT SQUASH GNOCCHI

mascarpone, thyme & parmesan 16

recommend glass La Ferme Rose or bottle Bethel Heights Pinot Noir

Sides

grilled vegetable plate 10

garlic smashed potatoes 4

sauteed spinach 5

sauteed brussels sprouts 5