

## Starters

Crispy Cauliflower, Romesco Sauce, Parmesan

Trio of Middle Eastern Dips, Falafel, Cucumber, Warm Pita

Crispy Brussels Sprouts, Sriracha-Honey Vinaigrette, Puffed Rice

Shishito Peppers a La Plancha, Charred Scallion Vinaigrette, Cilantro and Lime

\*Tuna Tartare, Spicy Miso, Ginger Oil, Pickled Honshemijis, Tobiko, Puffed Rice

Burrata, Baby Sweet Potatoes, Maple Glazed Bacon, Pecans

Half Dozen Copsps Island Oysters, Cocktail Sauce, Cucumber-Chile Ceviche

Fresh Jumbo Lump Crabmeat, Charred Tomatillo, Avocado, Cilantro and Lime

Korean BBQ Octopus, Seaweed Salad, Enoki Mushrooms, Kim Chi Aioli

Steamed PEI Mussels, Herb Salsa Verde, White Wine, Grilled Bread

Tuscan Kale and White Bean Soup, Andouille Sausage, Herb Croutons

Crispy Calamari, Celery Salad, Calabrian Chili and Lemon Aioli

Artisanal Cured Meats and Cheeses, Pickled Vegetables, Grilled Bread

Baby Arugula and Frisée Salad, Honeycrisp Apples, Five Spice Walnuts, Apple Cider Vinaigrette

House Salad, Aged Sherry Vinaigrette, Cucumber, Tomato, Carrot

Baby Kale, Warm Roasted Honeynut Squash, Pepitas, Pecans, Goat Cheese, Pumpkin Seed Vinaigrette

Spa Salad, Chick Peas, Avocado, Edamame, Yogurt Herb Dressing

\*Hearts of Romaine, Caesar Dressing, Croutons

## Sides

Macaroni and Tillamook Cheddar Cheese

Black and Blue Fries, Gorgonzola Sauce

Charred Kale Sprouts, Maple Gastrique

Fingerling Potatoes with Broccoli Rabe and Pine Nut Pesto

Roast Heirloom Carrots with Spice Carrot Puree

Executive Chef - Albert DeAngelis

Chef de Cuisine - Foster Lukas

General Manager - Christopher Barrett

## Main Course

EastEnd Eggplant Parmesan

Cavatelli, Wild Mushrooms, Black Truffle Puree, Grana Padano

Fresh Tagliatelle Carbonara, Cauliflower Crema, Bacon, Poached Egg, Green Onion

Braised Colorado Lamb Ravioli, Celery Root, Broccoli Rabe, Fall Herbs

Spicy Lobster Spaghetti, Cherry Tomatoes, Baby Arugula

Pan Roasted Icelandic Cod, Sunchoke Velouté, Hazelnut and Parsley Gremolata

Jumbo Shrimp in Pepita Green Mole, Black and Tan Rice, Avocado and Cherry Tomato

Boneout Whole Branzino, Stew of Chickpeas, Taggiasca Olives, Tomato and Broccoli Rabe

\*Hidden Fjord Salmon, French Green Lentils, Roasted Heirloom Carrots, Spiced Carrot Puree

Togarashi Spiced Black Bass, Tuscan Kale, Wild Mushroom Dashi Broth

Amish Chicken Breast, Honeynut Squash Risotto, Wild Mushrooms, Natural a Jus

Tacos: Grilled Skirt Steak or Crispy Cod, Rice and Beans, Pico de Gallo

Berkshire Pork Schnitzel, Braised Red Cabbage, Spätzle, Honeycrisp Apple Compote

Seared Rohan Duck Breast, Baby Sweet Potatoes, Roast Brussels Sprouts, Maple Gastrique

\*Niman Ranch Chuck Burger, Beer-Cheese Sauce, Peppadew Mayo, Lettuce & Tomato

Sliced 8 oz. Hanger Steak or 24 oz. Dry Aged Ribeye

Fingerling Potatoes, Broccoli Rabe and Pine Nut Pesto

House, Caesar, Spa, Baby Arugula Baby Kale Salads

with Salmon with Chicken with Skirt Steak with Shrimp

Tuesday Night is "Wine Appreciation Night"

50% off all bottles under \$100

25% off bottles \$100 and over

(not valid on holidays)

\*consuming raw or undercooked meat, seafood, shellfish, & eggs increases the risk of foodborne illness