

Entrées

Thai Peanut Noodles 18

Soba noodles, sautéed peppers, carrots, brussels sprouts, mushrooms, shredded cabbage, peanut sauce, finished with cilantro, mint, and crushed peanuts

Piri Piri Chicken 23

Chili crusted half free-range chicken, roasted potatoes, sautéed baby bok choy

Shrimp Tagliatelle Pasta 24

Jumbo Shrimp, pancetta, cherry tomatoes, fresh basil, prepared in a white wine garlic sauce, topped with Lively Run Feta cheese

Herb Crusted Rack of Lamb 34

Panko herb crusted rack of lamb, roasted garlic mashed potatoes, roasted cauliflower, finished with a honey mustard lamb sauce

Ribeye Steak Au Poivre 32

16 oz. certified agnus beef ribeye, potato gratin, sautéed brussels sprouts with chopped bacon, thick-cut tempura battered onion rings, finished with a mushroom brandy sauce

Skillet Seared Tomahawk Pork Chop 26

16 oz. Tomahawk pork chop, roasted acorn squash, house cut fries, finished with white wine herb reduction

Veal Osso Bucco 35

Braised veal shank in citrus osso bucco sauce, sautéed spaetzle, fried tempura batter oyster mushrooms

