

Starters

House Salad 8

Mixed greens, cucumbers, carrots, tomatoes, croutons, house honey poppy seed dressing

Caesar Salad 8

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing

Wedge Salad 10

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house bleu cheese dressing

Hot Bacon 10

Baby spinach, frisee, arugula, hardboiled egg, cranberries, candied walnuts, house bacon vinaigrette dressing

Avocado Grapefruit 10

Hydro bibb lettuce, chopped romaine, radicchio, grapefruit, avocado, soppressata, shaved almonds, cheddar cheese, house honey champagne vinaigrette

Small Plates

Sicilian Calamari 18

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, house marinara sauce, shaved parmesan cheese

Crab Cakes 18

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli

Surf & Turk 24

Two pan seared beef tenderloin medallions, roasted potatoes, two escargot, finished with a cabernet sauce, and micro greens



Korean Chicken Wings 18

Eight jumbo fried chicken wings, Korean chili sauce, pickled cucumber salad

Bacon Brie Burger 20

8oz. Certified Angus Beef, thick-cut bacon, brie cheese, fig preserve served on a grilled brioche roll, with fries, and a pickle

Lobster Macaroni & Cheese 27

Orecchiette pasta, gouda, Tillamook cheddar, shelled lobster meat, capicola, pancetta, shaved scallions, toasted panko bread crumbs

Entrées

Shrimp Tagliatelle 28

Jumbo shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run Feta Cheese
**Story Point Chardonnay*

Filet Mignon 50

8oz certified angus beef tenderloin, sautéed broccoli, mashed potatoes, bone marrow, caramelized onions, fried leeks, finished with a black truffle cabernet sauce
**Cline Old Vine Zinfandel*

Porterhouse Pork Chop 36

16 oz. panko breaded porterhouse pork chop, bacon wrapped jalapeno poppers, fries, finished with a garlic honey sauce
**Story Point Chardonnay*

Duck Breast 36

Skillet seared duck breast, sautéed broccolini, saffron risotto, finished with an orange honey sriracha sauce
**Story Point Pinot Noir*

Chicken & Waffles 28

Free range fried chicken, saffron orange waffles, sautéed carrots, finished with an herb pan sauce
**Firesteed Pinot Noir*

Lamb Shank 36

Braised lamb shank with mushroom risotto, tempura cauliflower, tumble weed onions
**King Mendoza Malbec*



Chicken Thai Noodles 22

Soba noodles, chicken, sautéed peppers, carrots, green beans, mushrooms, shredded cabbage, sriracha, peanut sauce, cilantro, fresh mint
**Cono Sur Unoaked Chardonnay*

Steak Frites 30

Marinated grilled skirt steak, cream of spinach, fries, finished with a cabernet sauce
**Story Point Chardonnay*

Dessert

Apple Almond Tart 12

served with vanilla ice cream

Salted Chocolate Caramel Cheese Cake 12

Pumpkin Spice Crème Brule 12