

MENU

Starters

HOUSE SALAD

Mixed greens, cucumbers, carrots, tomatoes, croutons, honey poppy seed dressing 8

CAESAR SALAD

Chopped romaine, croutons, white anchovies, parmesan crisp, house Caesar dressing 8

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, cherry tomatoes, candied walnuts, house blue cheese dressing 12

POACHED PEAR SALAD

Vanilla bean poached pear, baby spinach, Lively Run goat cheese, raisins, toasted pecans, orange raisin vinaigrette 12

APPLE SALAD

Local apples, bibb lettuce, arugula, candied walnuts, Belgian endive, bacon, gouda cheese, white balsamic vinaigrette 12

Small Plates

SICILIAN CALAMARI

Crispy calamari with roasted peppers, hot cherry peppers, Mediterranean olives, marinara, parmesan cheese 20

CRAB CAKES

Two 3 oz. Maryland style crab cakes, sautéed baby spinach, sriracha aioli 22

KOREAN CHICKEN WINGS

Eight jumbo fried chicken wings, spicy Korean chili sauce, pickled cucumber salad 20

KOREAN BEEF SHORT RIB

Korean braised beef short rib served over stir fried noodles 22

BEEF BOURGUIGNON

Braised tenderloin tips, mushrooms, bacon red wine stew, mushroom ravioli 22

BACON CHEDDAR CHEESEBURGER

8 oz. Certified Angus Beef, Duroc bacon, Tillamook cheddar cheese, lettuce, tomato, caramelized onion, roasted red pepper ketchup, fries pickle 22

Mains

SHRIMP TAGLIATELLE

Jumbo shrimp, rock shrimp, pancetta, cherry tomatoes, spinach, fresh basil, white wine garlic sauce, topped with Lively Run feta cheese 34

SKIRT STEAK

Grilled Certified Angus Beef skirt steak, mashed potatoes, sautéed brussels sprouts, finished with a cabernet sauce 45

DUROC PORK CHOP

Grilled 14oz herb rusted Duroc porterhouse pork chop, mashed potatoes, roasted honey nut squash 39

DUCK

Skillet seared duck breast, braised duck leg, stir fried rice, sautéed brussels sprouts, finished with an orange soy sauce 45

FRIED CHICKEN

Free range fried chicken, mashed potatoes, sautéed carrots, and finished with an herb pan sauce 29

RACK OF LAMB

Herb crusted rack of lamb, arancini, sautéed broccolini, finished with a rosemary lamb sauce 49

CHICKEN THAI NOODLES

Soba noodles, sautéed peppers, carrots, snow peas, mushrooms, shredded cabbage, chicken, peanut sauce, cilantro, fresh mint 29

ARRABBIATA PASTA

Tagliatelle pasta, capicola, pancetta, in a spicy red wine tomato sauce, grilled garlic bread 28

Executive Chef: Phil Yautzy
Sous Chef: Yue-man Chiang