



Dinner Appetizers

Seared Sea Scallops

Pan seared sea scallops atop acorn squash risotto ,
citrus buerre blanc, micro greens.

12-/25-

Seared Lamb Loin

Pan seared lamb loin medallions with acorn squash, and sweet potato gnocchi,
chanterelle lamb Jus

12-

Dinner Entrees

Peppered New York Steak

12 oz. Oregon Country strip with four peppercorn crust,
bleu cheese-potato gratin, red wine demi glace

28-

Bacon wrapped Filet Mignon

Blackened bacon wrapped tenderloin with white cheddar mashed potatoes,
grilled asparagus,

32-

Lamb Rack

Grilled lamb rack with roasted fingerling potatoes, sautéed spinach and arugula,
pomegranate molasses

30-

Grilled Pork chop

10oz grilled pork chop with polenta cakes, seasonal vegetables, bourbon glaze

25-

Alaskan Halibut

Pan seared wild halibut atop jasmine rice, vegetable succotash, citrus mango chutney

26-