



*Dinner Menu*

~STARTERS~

MOZZARELLA BURRATA 14  
basil pesto, blistered cherry tomato, drizzled  
with sherry gastrique

TRUFFLE POMMES

FRITES 12  
crispy thin-cut fries or tater tots, truffle oil,  
garlic, parsley & shaved Parmesan

ROASTED GARLIC 9  
slow-roasted whole herbed garlic served  
with creamy butter and sourdough bread

SEARED AHI 15  
seared ahi with wakame slaw, wonton  
crisps, wasabi aioli & sriracha soy caramel

GOAT CHEESE

BRUSCHETTA 12  
quartered grape tomatoes, goat cheese,  
basil chiffonade, toasted ciabatta, black  
garlic, red onion, white balsamic drizzle

GARLIC BUTTER

ROASTED FOCACCIA 12  
served hot from the oven with rosemary  
gorgonzola alfredo

~SALADS~

CLASSIC CEASAR 13  
romaine, shaved Parmesan, classic Caesar  
dressing & house-made croutons

THE CLASSIC WEDGE 13  
Chef Kevin's heavenly blue cheese dressing  
over crisp iceberg with bacon & heirloom  
cherry tomato

GREEK SALAD 13  
artichokes, kalamata olives, green onion,  
feta cheese, and banana peppers (dressed)

APPLE, CRANBERRY, BLUE  
CHEESE SALAD 12  
apples, cranberries, baby greens,  
walnuts, blue cheese, apple cider vinaigrette  
(dressed)

Add Chicken (7), Flank Steak (7), Shrimp (8) or Tofu (7) to any salad

Please inform your server of any allergies or allergy restrictions  
Vegetarian & Vegan Options always available



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~ENTRÉES~

HALF ROSEMARY  
CHICKEN 31

half chicken pan-seared and oven-finished  
with rosemary pan jus, garlic mashed  
potatoes, broccolini

COCONUT CURRY 24

Thai green curry with coconut milk, fresh  
seasonal vegetables over jasmine rice  
+add chicken (7), flank steak (7), shrimp (8)  
or tofu (7)

MS. SUE'S PORK CHOP 37

house-brined double-cut chop, mashed  
potatoes, preserved lemon broccolini with  
pork jus & apple pepper jelly

PEI MUSSELS 26

Prince Edward Island mussels in a savory  
broth of chicken stock, sweet vermouth with  
pancetta, red onion, scallion served with  
grilled Tuscan bread  
+add linguine (4)

PASTA OF THE DAY MKT

CATCH OF THE DAY MKT

served with the choice of two sides

SALMON PICCATA 32

pan-seared salmon fillet with lemon caper  
butter sauce, served with your choice of two  
sides

NZ RACK OF LAMB 42

grilled pesto-encrusted New Zealand lamb  
served with your choice of two sides

8oz FILET MIGNON 48

chairman's reserve tenderloin hand-cut in-  
house served with your choice of two sides

14oz NEW YORK STRIP 41

chairman's reserve strip loin hand-cut in-  
house served with your choice of two sides

~SIDES & SAUCES~

sautéed bacon & brussels broccolini squash medley baked potato  
mashed potato French fries sweet potato fries onion rings  
coleslaw fresh fruit tater tots jasmine rice asparagus

mushroom-demi \$2.50 – piccata sauce \$2.50 – garlic butter \$2.50\$