# Appetizers

**Stuffed Artichoke Crowns**
Cream Cheese, Crab and Jalapeño Stuffing
*(Contains Dairy, Shellfish) (Gluten Free)*
**21**

**Coconut Shrimp**
Panko And Coconut Breaded Fried Shrimp, Plum Gochujang Sauce
*(Contains Gluten, Shellfish)*
**20**

**Rosemary and Sun-Dried Tomato Focaccia**
Toasted HouseMade Focaccia with Rosemary, Sun-Dried Tomatoes and Garlic Confit, Served with Whipped Herb Goat Cheese and Red Pepper Agrodolce
*(Contains Gluten & Dairy)*
**19**

**Lamb Lollipops**
Korean-Style Grilled Lamb Chops, Plum Gochujang Glaze and Miso Sauce
*(Dairy & Gluten Free)*
**26**

**Crispy Rice With Tuna ****
Fried Sushi Rice, Spicy Tuna, Avocado, Jalapeño, Peanut Yuzu Sauce
*(Contains Nuts)*
**22**

**Fall Baked Brie**
Brie Cheese, Puff Pastry, Apple Chutney, Toasted Walnuts, Crostini, Hot Honey
*(Contains Gluten, Dairy, and Nuts)*
**19**

**Prime Rib Flatbread**
Prime Rib, Caramelized Onions, Blue Cheese Crumble, Mozzarella Cheese, Cherry Chutney, Pomegranate Molasses
*(Contains Dairy, Gluten)*
**24**

**Short Rib Harvest Bites**
Short Rib Sofrito, Seasoned Sweet Potato, Crisp Green Plantain Basket, Pecorino Foam
(Contains Dairy)
**16**

# Salads

**Fall Grape Salad**
Amaretto and Citrus Macerated Red Grapes, Arugula, Celery, Fennel, Cucumber, Almonds, Feta Cheese, Sage Vinaigrette
*(Contains Dairy)*
**16**

**Caesar Salad**
Romaine Lettuce, Traditional Caesar Dressing, House Made Croutons, Parmigiana Reggiano Cheese
*(Contains Eggs, Gluten)*
**15**

**Beet Salad**
Beet Carpaccio, Baby Beets, Arugula, Oranges, Honey Citrus Vinaigrette, Panko Crusted Goat Cheese, Balsamic Glaze, Candied Walnuts
*(Contains Dairy, Nuts, Gluten)*
**19**

**Brussels and Pear Salad**
Shaved Brussels Sprouts, Poached Pears, Blue Cheese, Candied Bacon, Crostini Crumbs, Champagne Vinaigrette
*(Contains Dairy and Gluten)*
**16**

***Add : 8oz Flat Iron Steak* 21***
***6 Shrimp 15 - Chicken 14***

We use locally sourced, organic ingredients in all of our salads. Feel free to ask your server to add the protein* of your choice to your dish.

REV 11.05.26

# Entrées

### Pub Steak
12oz New York Steak, Shrimp, Clams, Andouille Sausage, Pinnacle Brewing Co. “Golden Hills” Chimichurri
*(Contains Shellfish) (Gluten Free)*
**52**

### Harvest Pork Chop
Grilled 15oz Bone in Pork Chop, Potato Parsnip Puree, Butternut Squash Chips, Microgreens and Apple Salad, Passion Fruit Sauce
*(Contains Dairy) (Gluten Free)*
**38**

### Short Rib
Red Wine Braised Boneless Beef Short Ribs, Mashed Potatoes, Demi-Glace, Fresh Herbs
*(Contains Dairy) (Gluten Free)*
**40**

### Apricot Chicken
15 Oz Organic Airline Chicken, Parmesan Risotto, Apricot Demi-glaze
*(Contains Dairy) (Gluten Free)*
**39**

### Steak Diane*
8 oz Certified Black Angus Filet Mignon, Mashed Potatoes, Sauteed Mushrooms, Cognac Sauce, Fried Oyster Mushrooms
*(Contains Dairy)*
**64**

### Salmon*
Pacific King Salmon, Crispy Skin, Ancho Celery Root Puree, B&R Farms Apricot and Almond Black Rice, Peruvian Cilantro Sauce, Swank Farms Swiss Chard
*(Contains Dairy, Gluten, Nuts)*
**34**

### Chicken Parmesan
House-made Marinara Sauce, Fettuccine, Breaded Chicken Breast, Mozzarella and Parmesan Cheese
*(Contains Dairy, Gluten)*
**28**

### Corn and Marjoram Ravioli
Corn Sabayon, Parmesan Cheese
*(Contains Dairy, Gluten)*
**29**
with Shrimp **44** | with Scallops **53**

**Scallops can be added to any dish. Please ask your server.**
**24**

# Sides

### Lemon Parmesan Risotto
*(Contains Dairy) (Gluten Free)*
**18**

### Loaded Mashed Potatoes
Garlic Mashed Potatoes, Smoked Gouda Cheese, Candied Bacon, Green Onions, Lemon Sourcream
*(Contains Dairy) (Gluten Free)*
**16**

### Mashed Potatoes
*(Contains Dairy)*
**10**

### Brussels Sprouts
Crisp Brussels Sprouts, Balsamic Glaze, Red Chilli Flakes, Parmesan Cheese
*(Contains Dairy) (Gluten Free)*
**16**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**This dish is served undercooked and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% Gratuity will be added for parties of six or more.