

DINNER

*Available at 5pm each day,
in addition to the All Day Menu*

Pan Seared Salmon \$32

Bearnaise Sauce, Mashed Potatoes, Garlic Spinach

Sweet Italian Sausage Rigatoni \$29

Broccolini, Butternut Squash, Roasted Fennel, Garlic,
Sage, Brown Butter

Mushroom Risotto \$24

Creamy Arborio Rice, Parmesan Cheese,
Balsamic Glaze

*Add Grilled Chicken \$7, Add Hanger Steak \$11,
Add 4 Grilled Shrimp \$10, Add Salmon \$12*

Hanger Steak Frites \$29

Chimichurri, Steak Fries

Roasted Half Chicken \$28

Butternut Squash Puree, Brussels Sprouts, Shallots &
Dried Cranberries, Wild Rice, Apple Cider Pan Jus

Pan Seared New Zealand Lamb Chops \$39

Lemon Panko & Herb Chutney, Roasted Fingerling
Potatoes, Grilled Asparagus

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford