

APPETIZERS

Giant Calamari Fritto Misto crispy battered vegetables; preserved lemon aioli	11.00
Trio of Mini Cheeseburgers chipotle mayonnaise	11.00
Fall Squash Bruschetta maple glazed squash, grilled kale, parsnip puree; sage pistou	9.00
Caramelized Onion Flatbread thick cut bacon, Gruyère cheese	10.00
Chef's Soup of the Day	5.00
Lobster Bisque	7.00

SALADS

Market seasonal greens and vegetables; red wine vinaigrette <i>with grilled chicken breast 12.00</i>	8.00
Mediterranean romaine hearts, feta, olives, pickled peppers, beets, tomatoes, red onion, cucumbers; red wine vinaigrette <i>with grilled chicken breast or shrimp 16.00</i>	13.00
Grilled Chicken Caesar romaine hearts, brioche crouton, Grana Padano cheese	13.50
Thai Chicken mixed greens, herbs, peanuts, spicy pickled daikon; ginger aioli and toasted almond vinaigrette	15.00
Spinach and Prosciutto Salad fried egg, toasted walnut raisin bread; blue cheese vinaigrette	15.00

THE SIGNATURE BUFFET

Served on Saturdays

Children (12 & Under) \$11.00 Adults \$20.00

Featuring a carving station, Chef's selection of potato, rice or pasta,
seasonal vegetables, poultry and meat selections, gourmet salads and homemade soup.

SANDWICHES

(served with your choice of natural-cut fries, kettle chips or vegetable of the day)

Grilled Portobello 12.00
Pecorino Romano cheese, sautéed spinach, pretzel roll

Black Angus Burger 13.50
choice of Aged Cheddar, American, Swiss, Maytag Blue or Provolone
(bacon, caramelized onions, sautéed mushrooms
or avocado can be added for \$2.00 each)

Smoked Turkey 12.00
arugula, avocado, whole grain bread; sun-dried tomato mayonnaise

Grilled Chicken 12.00
garlic spinach, marinated piquillo peppers, Swiss cheese

Reuben 14.00
house made sauerkraut, Swiss cheese, rye bread; 1000 island sauce

SPECIALTIES

Wagyu Steak Frites 15.00
french fries; garlic aioli, herb butter

Sautéed Catch of the Day 16.00
beluga lentils, salsify; salsa verde

Crispy Scottish Salmon Tacos 14.00
blackening seasoning, cornmeal batter, coleslaw,
black bean seven-grain pilaf

Spaghetti Marinara 12.00
toasted garlic; San Marzano tomato sauce

A MINIMUM OF ONE MAIN COURSE PER PERSON IS REQUESTED
SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE
PLEASE NOTIFY YOUR SERVER OF ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD RELATED ILLNESS

SIGNATURE WINES BY THE GLASS

Champagnes & Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
Marquis de la Tour, Brut, Loire Valley, France, NV Light and bubbly with flavors of ripe melon and peach	12.00	44.00
Piper Heidsieck, Brut, Reims, France, NV Dry, fruit-forward Champagne with a smooth, long finish	15.00	56.00
Piper Heidsieck, Cuvée Sublime, Reims, NV Sweet Champagne with flavors of caramelized pear, vanilla and cinnamon	18.00	68.00
Moët & Chandon, Rosé Imperial, Epernay, France, NV Deep copper rosé with subtle cherry, cinnamon and toast flavors	22.00	85.00

White Wines

Brassfield, Pinot Grigio, High Valley, California, 2009 Loaded with aromas of pear, apples and peach blossoms with a dry, crisp finish	12.25	45.00
Hess, Chardonnay, Suskol Vineyard, Napa Valley, California, 2008 Asian pear and honeysuckle aromas with clementine and tangerine on the palate	12.50	46.00
Good Harbor, Riesling, Leelenau Peninsula, Michigan, 2009 Bright aromas of pear and tropical fruits with a slightly sweet finish	13.00	48.00
Wither Hills, Sauvignon Blanc, Marlborough, New Zealand, 2009 Intense gooseberry, melon, guava and passionfruit aromas	14.75	55.00
Kana, Cuvée Blanche, Roussane-Viognier-Marsanne, Columbia Valley, Washington, 2006 Lush and fruit-forward with essences of peach blossom, yellow plums and honeydew melon	15.00	56.00

Red Wines

Santa Rita, Cabernet Sauvignon, Reserva, Maipo Valley, Chile, 2009 Ripe black fruit, plums and fine herbs, gracefully combined with vanilla, cloves and fragrant spices	12.25	45.00
William Hill, Merlot, Napa Valley, California, 2008 Red berry fruit aromas of plum, red cherry, raspberry, mocha and spice	13.00	48.00
Terrazas de los Andes, Malbec, Mendoza, Argentina, 2008 A lively mouthful of ripened plums and boysenberry, with a violet scent and a refreshing finish	13.00	48.00
Row Eleven, Pinot Noir, Napa Valley, California, 2008 Rich in fruit with notes of blueberry and raspberry and a hint of vanilla	14.00	52.00
Barton & Guestier, Beaujolais-Villages, Burgundy, France, 2009 Raspberry, cherry, blackberry combined with spicy notes	14.75	55.00