

Soups & Starters

Homemade Soup Features

Ask about today's soup, made fresh daily with the finest ingredients

Spring Chevre Crostini

Crostini topped with whipped goat cheese and shallots, sliced radish, asparagus, dill and microgreens

Crab Croquette

Hand made crab croquette with crispy panko crust

Spinach Artichoke Dip

Creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses. Served with tortilla chips

Entrée Salads

Spring Arugula Salad

Poached chicken breast, grape tomatoes, sweet pea sprouts, fava beans, mint and arugula, tossed with Champagne vinaigrette

Seared Tuna Salad

Seared tuna steak, prepared medium rare, sliced and served shaved daikon, ginger, scallions and sesame seeds, lightly dressed with vinegar and oil.

Side Salads

All Seasons Salad

Baby spinach, dried cherries, candied pecans, onions and mandarin oranges. Served with maple berry vinaigrette

House Roasted Beet Salad

Roasted Beets, arugula, pistachio, goat cheese, green onion, radish and sherry dressing

Arugula & Strawberry Salad

Arugula, Strawberries, Toasted Pine Nuts with Berry Vinaigrette

Shaved Asparagus Salad

Shaved spring asparagus with Parmesan, croutons and charred lemon, with simple vinaigrette

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. +

Signature Entrées

Beef Tenderloin Tips

Beef tenderloin tips, sautéed with shallots, garlic and mushrooms, finished with Maderia wine and herb butter

Grilled Salmon

Fresh Atlantic Salmon, lightly seasoned and grilled, topped with fresh Tomato Salsa

Seasonal Entrées

Veal Schnitzel

Tender veal scalloppini, breaded and pan fried, served with lemon wedge and fresh chopped herbs

Honey Glazed Pork Medallions

Grilled pork with wildflower honey and balsamic glaze

Chicken Nona

Sautéed chicken breast with sliced mushrooms, capers, served with a white wine lemon sauce

Pasta, Pesto & Spring Peas

Al dente fusilli pasta tossed with homemade basil pesto, Spring peas and pea sprouts

Shrimp Primavera

Sautéed shrimp, garlic and spinach, grape tomatoes, finished with lemon and white wine, served over grilled crostini.

Rainbow Trout

Sautéed Rainbow Trout with charred lemon & herbs. Side of herbed aioli

Sides

Sautéed Squash

Asparagus Hollandaise

Swiss Chard

Vegetable Du Jour

Mashed Potatoes

Golden Rice Pilaf

Roasted Potatoes

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