



## *Dinner Menu*

*Advance Reservations Required*

### *First Course\**

Depending on the season the first course will be one of the following;

Mixed Greens Salad with House-made Dressing,  
Caesar Salad or Seasonal Soup

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### *Main Course*

Accompanied with Creamy Garlic Mashed Potatoes (except where otherwise noted)  
and seasonal vegetables, your choice of entrée:

Pan Seared Prime Filet - **\$65 per person**

Prime Beef Tenderloin Smoked and then Reverse Seared - **\$130 for two (Minimum 2 people)**

Pan Seared 21 day Dry Aged Prime Ribeye Steak - **\$70 per person**

Smoked Pork Tenderloin with Roasted-Plum jam, Seasonal Vegetables  
and fingerling potatoes - **\$100 for two (Minimum 2 people)**

Roasted pork Loin with Rosemary Truffle Sauce with Sous Vide Root Vegetables  
- **\$100 for two (Minimum 2 People)**

Pan Seared Salmon Filet with Filet with Sweet Corn, Shiitakes and Spinach  
sautéed green Beans - **\$55.00 per person**

Pan Seared Scallops with Red Pepper Bacon Jam on a Bed of  
Roasted Sweet Corn and Pea Risotto - **\$60 per person**

Maple Glazed Seared Chicken Breast with Mustard Ju, Seasonal Potato and Veg - **\$50 per person**

**Vegetarian Selections available upon request**

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### *Dessert*

Chef's Choice