



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**

Pan Seared Prime Filet and Frites - **\$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**

Herbed Rack of Lamb with Smokey Cabernet Reduction sauce, sautéed green beans
and fingerling potatoes- **\$110.00 for two** (minimum 2 people)

Smoked Pork Tenderloin with Roasted-Plum jam, Seasonal Vegetables
and fingerling potatoes - **\$100.00 for two** (Minimum 2 people)

Pan Seared Salmon Filet with Tomato and Roasted-Garlic Salsa
Rice Pilaf and sautéed green Beans - **\$55.00 per person**

Sautéed Gulf Shrimp on a Bed of Lemon Herbed Risotto - **\$55 per person**

Four-hour Braised Short Ribs with Creamed Leeks and Peas
and a Pinot Noir sauce - **\$90.00 for two** (minimum 2 people)

Maple Glazed Seared Chicken Breast with Mustard Ju, Seasonal Potato and Veg - **\$45.00 per person**

Vegetarian Selections available upon request

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Dessert

Chef's Choice