

## Soups

### French Onion Soup

Gruyere, crostini 11

### Butternut Squash Soup (VG)

Crème fraiche, chives, rosemary focaccia 11

## Starters

### Spinach and Artichoke Dip

Chips, salsa roja, sour cream 19

### Loaded Potato Skins (GF)

Bacon, Monterey jack, sour cream, butter, chives 16

### Rosemary Focaccia (VG)

House-made bread, marinated olives, compound butter 13

### Standard Nachos (GF)

Cascabel chicken, roasted red peppers, red onion, avocado, roasted corn, jalapeno, queso, sour cream, salsa roja, cilantro 18

### Burrata & Toast (VG)

Marinated tomato, rosemary focaccia, balsamic, basil 18

### Seared Sashimi (GF)

Sesame crusted bluefin tuna, ponzu, soy glaze, pickled ginger 19

### Wings (Bell & Evans organic) (GF)

Choice of buffalo, hot, or bbq, served with bleu cheese or ranch dressing 19

### Philly Cheesesteak Sliders

Shaved Prime rib, cheese sauce, peppers and onions 19

### Half Rack of Ribs (GF)

Danish baby back pork ribs, BBQ glaze, kale slaw 20

### Tempura Chicken

Honey mustard and hickory dipping sauces 19

### Filet Skewers\* (GF)

Certified Black Angus Filet Mignon, soy glaze, sesame, cashews\*, Thai kale slaw\* 19

### Tempura Cauliflower (VG)

Parmigiano-Reggiano, truffle butter, lemon zest, garlic aioli 18

## Sides

French Fries (GF) (VG) 9

Truffle French Fries (GF) (VG) 10

Simple Salad (VG) 9

Caesar Salad (VG) 9

Kale Slaw (GF) (VG) 9

Mashed Potatoes (GF) (VG) 10

Loaded Potato Skin (GF) 9

Kimchi Bok Choy (GF) (Vegan) 10

Sushi Rice (GF) (Vegan) 9

Sweet Corn Tamale Cakes (VG) 12

Asparagus (GF) (VG) 13

Mexican Street Corn (GF) (VG) 10

Grilled Broccolini (GF) (VG) 11

Soy Glazed Cashew Brussels Sprouts\* (GF) (VG) 12

Vegan Risotto\* (V) (GF) 10

(GF) = Gluten Free (VG) = Vegetarian

\* = Contains Nuts (V) = Vegan

## Entrées

### Half Chicken (Bell & Evans organic) (GF)

Half rotisserie chicken, mashed potatoes, asparagus, au jus 36

### Ribs Full Rack (GF)

Danish baby back pork ribs, BBQ glaze, fries, kale slaw 40

### Miso Glazed Salmon (GF)

10 oz Faroe Island salmon, sushi rice, kimchi bok choy, scallion 36

### Blackened Shrimp & Corn Cakes

Mexican Gulf shrimp, sweet corn tamale cakes, salsa verde, chipotle aioli, sweet corn bechamel, avocado, salsa roja, sour cream, cilantro 36

### Shepherds Pie

Slow cooked ground beef, carrots, celery, onion, corn, demi-glace, mashed potato, gruyere cheese 34

### Prime Ribeye (GF)

16 oz USDA Prime, mashed potatoes, asparagus, horseradish cream 62

### Filet Mignon (GF)

10 oz Certified Black Angus, mashed potatoes, asparagus, veal demi-glace 58

### Trumpet Mushroom Risotto (V) (GF)

Truffle risotto, confit trumpet mushroom, roasted tomato, crispy shallots, marsala sauce, vegan parmesan cheese 28

## Burgers & Sandwiches

All bread for sandwiches made by:



### The Standard Burger

7 oz, cheddar, bacon, hickory sauce, lettuce, tomato, red onion, brioche bun, fries 24

### Clown Burger

Two smashed beef patties, American cheese, onion, lettuce, pickles, chef sauce, triple brioche bun, fries 24

### American Wagyu Burger

7 oz American Wagyu beef patty, garlic aioli, mushrooms, fried onion, gruyere, veal demi-glace, brioche bun, truffle fries 26

### Chicken Sandwich (Bell & Evans organic)

Crispy or rotisserie chicken, kale slaw, tomato, honey mustard, havarti, brioche bun, fries 24

### Market Fish Sandwich

Crispy market fish, red onion, pickles, kale slaw, chef sauce, brioche bun, fries 24

### Black Bean Burger (VG)

Monterey jack, pickles, hickory, mayo, mustard, relish, lettuce, tomato, onion, soy glaze, brioche bun, fries 22

### Grilled Cheese & Soup (VG)

Apple & onion jam, sliced apple, caramelized onions, gruyere cheese, sourdough, butternut squash soup 23

### French Dip

Shaved Prime rib, gruyere, horseradish cream, au jus, baguette, fries 26

### Steak Tacos\* (GF)

Prime rib, peppers, onions, Thai kale slaw\*, cilantro avocado-sour cream, Mexican street corn 24

### Market Fish Tacos\* (GF)

Mango salsa, Thai kale slaw\*, chipotle aioli, cilantro, soy glazed cashew\* brussels sprouts 24

## Salads

**Simple Salad (VG)** Mixed greens, tomato, garlic-parmesan crouton, Parmigiano-Reggiano, champagne vinaigrette 13

**Standard Caesar** Baby romaine, garlic-parmesan crouton, Parmigiano-Reggiano, Caesar dressing 13

**Chicken Club** Organic tempura chicken, mixed greens, tomato, bacon, avocado, hard-boiled egg, garlic-parmesan crouton, Parmigiano-Reggiano, honey mustard dressing 24

**Honey Lime Chicken\* (GF)** (Bell & Evans organic) Organic rotisserie chicken, mixed greens, carrot, corn, jicama, cilantro, tortilla strips, peanuts\*, peanut vinaigrette\*, honey lime vinaigrette 24

**Thai Steak Cashew\* (GF)** Certified Black Angus Filet Mignon, mixed greens, avocado, tomato, carrot, mango, cashews, soy glaze, Thai dressing\* 25

**Cold Soba Noodles\*** Bluefin tuna tartare, scallion, cucumber, bell peppers, soy sauce, peanut vinaigrette\*, sriracha aioli, sesame oil, sesame seeds 28

**Seared Sesame Tuna (GF)** Seared bluefin tuna, mixed greens, carrot, mango, avocado, rice paper, jicama, wasabi, cilantro lime vinaigrette 28

**Blackened Salmon Nicoise (GF)** Mixed greens, haricot vert, potato, hard boiled egg, tomato, kalamata olive, parmesan cheese, Dijon-balsamic dressing 26

**Add on: Filet Mignon (5oz) 23 Chicken (tempura, crispy, rotisserie) (6oz) 10 Salmon (5oz) 14 Shrimp (3) 15**

**Dressings:** Champagne Vinaigrette, Bleu Cheese, Caesar, Honey Mustard, Ranch, Thai Dressing\*, Honey Lime Vinaigrette, Cilantro Lime Vinaigrette, Dijon-Balsamic, Peanut Vinaigrette\*

## Kids Menu

All items served with French fries

**Filet Mignon (5oz) (GF) 25 Cheeseburger (4oz) 13 Mac and Cheese (VG) 12 Grilled Cheese (VG) 12 Faroe Island Salmon (5 oz) (GF) 18 Tempura Chicken Tenders (6 oz) 13 Pasta with Butter (VG) 12**

## Cold Beverages

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea, Arnold Palmer, Apple Juice, Cold Brew Coffee  
 Topo Chico Mineral Water, Saratoga Spring Water – Still & Sparkling