



Entrée Selections

(All entrées include Chef Tate's starch and vegetable of the day)

Kansas City Strip*	31
(12oz) Hand-cut, Dry-Aged, Choice Strip, Grilled & Finished with Bordelaise Sauce	
Peppercorn Beef Tenderloin Medallions*	33
Two 4-Ounce Hand-Cut, Choice Filets, Grilled & Finished with Peppercorn Cream Sauce	
Beef Ribeye*	29
(12oz) Hand-cut, Choice Ribeye, Grilled & Finished with Bleu Cheese Cream Sauce	
Korean-Style Beef Hanging Tender Steak*	23
(8oz) Sirloin-Flavored Tender Steak, Grilled & Finished with a Korean-inspired Sesame-Soy Glaze	
Truffle-Honey Glazed Pork Chop*	22
(8oz) Locally-Sourced, Hand-Cut Pork Chop, Grilled & Finished with a Truffle-Honey Balsamic Glaze	
Lemon, Tomato & Fennel Grilled Chicken	19
(8oz) Grilled Chicken Breast, Topped with Sautéed Fennel and Tomatoes in a Light Lemon Sauce	
Grilled Jumbo Shrimp and Diver Scallops	26
A Pair of U-10 Diver Scallops and Trio of 8/12 Shrimp Finished with Beurre Blanc	
Grilled Atlantic Salmon*	24
(7oz) Grilled, Farm-Raised Salmon Finished with Beurre Blanc	
Mixed Grill*	34
A Grilled 4oz Beef Tenderloin Filet, 3oz House-Smoked Lamb Chop and Pair of U-10 Diver Scallops (Peppercorn Cream Sauce) (Bordelaise Sauce) (Beurre Blanc)	
Chilean Sea Bass (per availability)	MKT
(7oz) Pan-Seared Golden Brown, Finished with Beurre Blanc	

Seasonal Sides - 5

Organic Wild Rice	Grilled Asparagus
Parmesan -Truffle Potato Wedges	Sautéed Spinach
Sautéed Creamy Gnocchi	Mixed Vegetables

*May contain raw or undercooked ingredients. Some items may contain raw or undercooked ingredients that may increase the risk of a food-borne illness.
Our crab meat is hand picked and may contain shell pieces/shell fragments
For groups of eight or more an 18% gratuity may be added. There is an \$8 charge for split plates

General Manager: Adam Horner

Executive Chef: Tate Roberts