

# DINNER MENU



## APPETIZERS

### Maryland Crab Cakes - \$19

Two Crispy Deep Sea Red Crab Cakes with a Tangy Lemon Caper Aioli.

### Bison-Beef Sliders - \$16

Two Richly Seasoned Ground Bison and Chuck Patties Topped with House-made Bacon Jam and Melty Smoked Gouda Cheese Served on Soft Egg Rolls.

### Bourbon BBQ Riblets - \$16

Seasoned and Slowly Roasted Pork Riblets. Generously Glazed with a Huckleberry-Ancho-Bourbon BBQ Sauce.

### Saucy Chicken Drumettes - \$17

Six Cage-free Frenched Drumettes, Seasoned, Lightly Fried, and Tossed in Your Choice of Buffalo Sauce, Huckleberry-Ancho-Bourbon BBQ, or a Thai-Lime-Chili Sauce.

## SALADS

### Point Reyes Wedge Blossom - \$15

Living Butterleaf, Point Reyes Blue Cheese Crumbles, Heirloom Cherry Tomatoes, Bacon Bits, Fried Red Onion, and House Blue Cheese Dressing.

### Burrata Caprese - \$15

Thick Sliced Heirloom Tomatoes, Fresh Burrata Mozzarella, Pesto Vinaigrette, Balsamic Glaze, and Fresh Basil.

### Spinach and Arugula - \$15

Goat Chevre, Sliced Red D'Anjou Pear, Hard Boiled Egg, and a Warm Bacon-Fig Vinaigrette.

### Classic Caesar Salad - \$15

Romaine, Fried Caper, Parmigiana-Reggiano, House Croutons, Hard Boiled Egg, Lemon, and House-made Caesar Dressing.

### Garden Salad - Side-\$8/Entree-\$16

Organic Baby Greens, Heirloom Cherry Tomatoes, Shredded Heirloom Carrots, English Cucumber, Crimini Mushroom, House Croutons and choice of dressing.

### Choice of Dressings

Ranch, Point Reyes Blue Dressing, Balsamic, Lemon-Caper, 1000 Island, or Pesto Vinaigrette.

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## FLAT BREADS

### **Sausage & Mushroom - \$18**

Hot Italian Sausage, Cremini Mushroom, Caramelized Red Onion, House-made Red Sauce, Romano, Fontina, and Parmesan.

### **Prosciutto & Pear - \$17**

Thin Sliced Prosciutto, Red Anjou Pear, Organic Baby Arugula, and Red Pepper Flakes.

### **Pesto Caprese - \$16**

Organic Nut-free Pesto Sauce, Heirloom Cherry Tomatoes, Burrata, Fresh Basil, and Balsamic Glaze.

### **Chicken & Fig - \$18**

Grilled Chicken, Fig, Bacon, Organic Baby Arugula, and Goat Chevre.

## PASTA

### **Bucatini Bolognese - \$27**

A Rich and Creamy Tomato Sauce with a Blend of Ground Chuck, Bison, and Italian Sausage Tossed with Bucatini Pasta and Topped with Parmigiano-Reggiano Cheese, Fresh Parsley. Served with Garlic-Herb Crostini.

### **Hunters Ragout - \$35**

Braised Short Rib, Wild Mushrooms, Wine, Pappardelle Pasta, and a Local Goat Chevre.

### **Seafood Scampi - \$32**

Baja White Shrimp, Lobster Stock, White Wine, Garlic, Shallot, Lemon, Parsley, Heirloom Cherry Tomatoes, Parmigiano-Reggiano Tossed with Angel Hair Pasta.

### **Vegetable Pesto Pasta - \$26**

Seasonal Local Grown Vegetables, Creamy Pesto Sauce, and Your Choice of Bucatini, Pappardelle, or Risotto.

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## ENTREES

### Chicken Roulade - \$29

Prosciutto Wrapped Chicken Breast Stuffed with Spinach, Arugula, and Smoked Gouda Cheese. Topped with a Sundried Tomato and Caramelized Shallot-Herb Jus. Served with Wild Rice Pilaf and Grilled Asparagus.

### Grilled or Pan Seared Steelhead - \$32

Steelhead Filet Topped with Gooseberry-Black Currant Chutney. Served with Roasted Heirloom Beet Couscous Pilaf and Grilled Broccolini.

### Bison Burger - \$19

Blend of Ground Bison and Chuck Beef 6oz Patty Topped with a Caramelized Onion-Bacon Jam and Point Reyes Blue Cheese on a Brioche Bun. Served with House-cut Fries.

### BYOB - \$16

Blend of Ground Bison and Chuck Beef 6oz Patty on Brioche Bun, Your Choice of: Cheese, Caramelized Onion, Sautéed Mushroom or Bacon, Butterleaf Lettuce, Heirloom Tomato, and/or Red Onion. Served with House-cut Fries.

### Braised Pork Osso Bucco - \$31

Pork Shank Braised in a Rich Tomato-Wine Sauce. Served with Wild Mushroom and Romano Cheese Risotto and Grilled Broccolini.

### Coffee Rubbed NY - \$37

Grilled 8oz Hand Cut and Aged NY Strip Seasoned with A Coffee-Ancho Rub. Topped with a Traditional Chimichurri and Served with Roasted Fingerling Potatoes and Sautéed Green Beans.

### Beef Tenderloin - \$46

Grilled 8oz Hand Cut and Aged Beef Tenderloin Topped with Savory Bourbon Caramelized Onion and Bacon Compound Butter. Served with Boursin Yukon Gold Mashed Potatoes and Grilled Asparagus.

Add Sautéed Shrimp - \$18

### Blackened Salmon Sandwich - \$24

Blackened 6oz Wild Caught Salmon Filet Garnished with Creole Remoulade, Butterleaf Lettuce, Heirloom Tomato, and Red Onion piled high on a Brioche Bun. Served with House-cut Fries.

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