

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 Buns.

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.

FLATBREADS

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.

Side of Bread - \$4

Classic Caesar Salad - \$15

Romaine, Fried Capers, 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, Cremini Mushroom, House Croutons and choice of dressing.

Choice of Dressings

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

*Consuming raw or under-cooked protein can increase risk of food born illness.

Food allergy notice. Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

P A S T A S

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.

E N T R E E S

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 - \$24

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 - \$19

Blend of Ground Bison and Chuck Beef 6oz Patty on Brioche Bun, Your Choice of: Caramelized Onion, Butterleaf Lettuce, Heirloom Tomato, and/or Red Onion. Served with House-cut Fries. (Add \$1 each for Cheese, Extra Caramelized Onion, Sautéed Mushroom. Add \$2 for Bacon.)

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 \$18 for Sautéed Shrimp)

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.