



SMALL PLATES

"Maajoh" Potato Chips - Our freshly fried sliced potatoes served with house made creamy bacon dressing	4.5
Lynx Creek Tortilla Soup - Smoked chicken, jack cheese, avocado, sour cream, tortilla confetti & cilantro	6.5
Soup & House Salad - Choice of house salad or Caesar, jalapeño cornbread & bowl of soup of the day	6
Venison Osso Bucco - Braised with Page Spring Cellars wine, succotash & cilantro	8
Calamari - Served with habañero remoulade & chimichurri	7.5
Crab Cake Sliders - Served on house made soft buns with regional farmed lettuce & habañero remoulade	9
Baked Brie - Served with onion & cranberry marmalade, pine nuts & crostini	9
Buffalo Sliders - Served with Wisconsin cheddar, pickled onion & jalapeño on house made soft buns	8.5
Icha Cocktail - Poached shrimp, dungenous crab, mango, avocado & papaya seed vinaigrette	11.5
Quesadilla - Feta, spinach, onion, mushroom, house made salsa & guacamole	6

SALADS

Spinach & Endive - with apples, candied walnuts, blue cheese & blood orange vinaigrette	6
Miso Lamb - with blue cheese, regional farmed lettuce, pickled onions & jalapeño with ponzu vinaigrette	12.5
Caesar Salad - Choice of grilled salmon or grilled chicken, chopped fresh romaine, tortilla confetti, sun-dried tomato, house made Caesar dressing	7.5

FISH & SHELLFISH

Scottish Salmon - Pan seared with herb bread crumbs & Maitre de' butter	19
Mexican Sea Bass - Pan seared with herb bread crumbs & Maitre de' butter	24.5
Grilled Yellow Tail Tuna - Served with vine ripened tomato, capers, yuzu & Chardonnay	18
Baked Shrimp Scampi - Served with garlic, sake butter, chive & herb bread crumbs	21.5
Halibut Cheeks - Tamarind marinated, skillet seared with an ancho glaze	22.5
Lobster Mélange - Butter braised Maine lobster tail, cauliflower and knuckle meat panna cotta & crayfish butter	32

FRESH CATCH OF THE DAY

Market Price - Selected by Chef Daily

SAUCES

Additional sauces for 1

Spicy Lemon Ginger Soy, Habañero Cioppiano, Yuzu Caper, Chervil Aioli

MEAT & POULTRY

*All steaks are charred to your perfection & simply seasoned with our house seasoning, finished with Maitre de' butter.

New York Strip Sirloin - Junior 6 oz cut or Senior 16 oz cut	22/30
Prime Aged Top Sirloin - 10 oz. baseball cut	26.5
Bone-In Double Cut Rib Eye	38
Prime Aged Filet Mignon - 8 oz. cut wrapped with apple wood smoked bacon	29.5
Lager Braised Veal Cheeks	19.5
Mesquite Smoked Achiote Duck - with braised red cabbage	22
Roast Chicken - Mesquite smoked, paprika, sea salt & mustard seed	18

SAUCES

Additional sauces for 1

House Made BBQ, Chipotle Bernaise, Brandy Peppercorn, Wild Forest Mushroom Fondue, Chimichurri, Cabernet Reduction

SIDES

Sweet Potato Fries	2.5
Potato Gratin	3.5
Mac & Cheese	3.5
Whipped Potatoes	3
Bulgar Wheat	3.5
House Made Hush Puppies	3
Vegetable of the Day	2.5

Beverages include a variety of soft drinks & Tazo herbal hot tea 2
Starbucks Coffee, Cappuccino, Latte or Espresso 3.5

