



Lunch

Salads

Caesar Salad with Preserved Lemon, Shaved Pecorino Cheese, and Grilled Bread \$5

Baby Greens with Tomatoes, Cucumber, Feta, Pine Nuts, and Balsamic Vinaigrette \$7

Add Grilled Chicken \$3 Grilled Flat Iron Steak \$5

Sandwiches

Smoked Turkey BLT with Havarti and Herb Fries \$9

Tomato, Basil, Mozzarella and Salami Panini with Herb Fries \$7

Grass Fed Beef Burger with Vermont Cheddar, Cabernet Onions, and Herb Fries \$11

Seafood

Newcastle Battered Halibut Fish and Chips with Slaw and Caper Tartar Sauce \$9

Two Fish Tacos with Pico de Gallo, Citrus Cabbage Slaw, and Chipotle Cream Sauce \$7



Starters

Caesar Salad with Preserved Lemon, Grilled Bread, and Shaved Pecorino \$7

Roasted Beets and Baby Arugula with Melted Chevre, Pistachios, and Dill Vinaigrette \$9

Lobster and corn Chowder with Millar Farms Bacon, Chives, and Chili Oil \$9

Smoked Salmon and Asparagus Roulade with Avocado Creme Fraiche and Potato Chips \$11

Antipasto for two with Olives, White Bean Puree, Roasted Peppers, Boursin Cheese, and Crostini \$15

Tempura Fried Giant Prawns with Three Sauces and Cucumber Noodles \$13

Entrees

Bison Tenderloin with Prosciutto, Blood Orange Oil, Rosemary Salt, Mache, and Balsamic \$27

Grass Fed Montana Beef Burger, Cabernet Onions, Vermont Cheddar, and Herb Fries \$13

Grilled Alaskan Salmon with Scallion Whipped Potatoes, Avocado Corn Relish and Dill Oil \$19

Pan Roasted Pheasant Breast with Porcini Polenta, Olive, Garlic Confit, Tomato, and Arugula \$21

Grilled Rack of Lamb with Fingerling Potatoes, Serrano Ham, Cucumber, Feta, and Mint Syrup \$23

Dessert

Dark Chocolate Ganache Cake with Espresso Gelato and Peanut Praline \$7

Tahitian Vanilla Bean Creme Brulee with Fresh Berries and Mint \$7

Granny Smith Apple Tart with Vanilla Bean Gelato and Caramel \$7

Daily Selection of Sorbet with Coconut Tuile Cookie \$5

Daily Selection of Four Cheeses with Candied Nuts, Fruit, Honey, and Crostini \$11

