

Appetizers

Arancini 8

Risotto, minced salami and parmesan rice balls fried served with house made marinara

Jumbo Lump Crab Cakes 12

Lemon aioli GF

Shrimp Cocktail 15

Horseradish cocktail sauce GF

Smoked Pork Quesadilla 10

Smoked in house at "The Mill", pico de gallo, queso fresco, avocado crema and chipotle aioli

Ahi Tuna Tartare 17

Sushi grade ahi tuna, scallions, ginger, chile oil, sesame, topped with seaweed salad

Accompanied by wasabi crema, sweet and spicy crispy wontons

Butcher Block 14

Assorted salumi, garlic, spicy, sweet accompanied by marinated olives

Dijon mustard, house made pickles and country bread GF

Soups

Bison Chili 10

Sour cream, scallions and blue corn bread GF

Three Onion Soup 8

Topped with cheesy crouton

Daily Soup 7

GF = Gluten Free V = Vegetarian

An 18% gratuity will be automatically added to the check for parties of six or more.

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

Salads

Caesar Salad 9

Romaine tossed with our signature Caesar dressing, garlic croutons and parmesan cheese

Add chicken 5

Baby Spinach Salad 9

Red onion, cremini mushrooms, boiled egg and tossed with a warm smoked tomato bacon vinaigrette

GF

Dry Creek Salad 10

Baby arugula, Sonoma goat cheese, walnuts, shallots, dried currants, and sherry vinaigrette GF V

Little Gem Wedge Salad 9

Topped with our house made blue cheese dressing, grape tomatoes, red onion and smoked bacon

Garden Salad 7

Baby lettuces, shaved vegetables and house made crisps V

Pasta

Wild Mushroom Ravioli 18

Marsala cream sauce, tomatoes, peas and sun dried tomatoe V

Penne with Spicy Italian Sausage 19

Roasted garlic, fennel tomato sauce and herbed ricotta cheese

Shrimp Spaghetti 22

Tossed with crushed tomatoes, basil, lemon zest and capers

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Sandwiches

Served with steak fries

Mammoth Burger 12

Half pound natural all beef burger on toasted brioche, red onion, pickle chips, tomato, lettuce and our house made thousand island dressing

Grilled Chicken Sandwich 12

Tarragon aioli on rosemary golden raisin bread

Entrées

Off the grill

Served with dried fruit mostarda, carrots, haricot vert and wax beans

Accompanied by choice of red wine sauce or apple demi

12 oz. New York steak 28

12 oz. Rib eye steak 32

12 oz. Pork porterhouse 24

Specialties

Grilled Salmon 26

Frisee, beluga lentil vinaigrette GF

Beef Short Ribs 25

Roasted baby vegetables, and horseradish gnocchi

Fulton Farms Chicken 22

Boneless half roasted chicken, white bean, sun dried tomato, broccolini, and pesto jus GF

Vegetable Curry Pie 16

Seasonal vegetables in a coconut curry sauce and topped with a flaky baked crust V

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Sides to share 6

Creamed spinach

Nutmeg GF V

Steamed broccoli

Lemon zest GF V

Steak fries

Garlic aioli

Baked potato

Traditional sides V

Onion Rings

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