

ENTREES (AVAILABLE AFTER 5PM)

Petite Filet & Bacon Wrapped Shrimp ^{GF} 45

fire grilled; roasted red potato wedges, seasonal vegetable, & tarragon bearnaise

Alaskan Halibut ^{GF} 38

potato chip crusted; sweet Thai chili aioli, steamed jasmine rice, & seasonal vegetable

Beef Bourguignon 28

classic braised stew with red wine. bacon, pearl onion, button mushroom, & carrot; roasted red potato wedges & seasonal vegetable

Shrimp Pad Thai ^{GF} 28

sweet and sour tamarind sauce, bean sprouts, green onion, roasted peanut, shredded carrot, radish, & micro cilantro

Vegetable Tempura ^V 20

assorted vegetables & tofu flash fried in thin batter; served with sesame ginger sauce & tamari

Pork Baby Back Ribs ^{GF} 22 | 34

fire grilled & braised with housemade BBQ spice rub; roasted potato wedges, poppy seed slaw, & seasonal vegetables

Pesto Crusted Salmon 36

lemon basil risotto, balsamic cherry tomato relish, seasonal vegetable

Cashew Chicken ^{GF} 24

velveting thin breast slices stir fried; red bell pepper, broccoli, edamame, green onion; chili garlic honey sauce & steamed jasmine rice

**Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food born illness