



First Course

- GLUTEN FREE- **Shrimp Cocktail**
sriracha cocktail sauce \$15.95

Baked Artichoke Dip
artichoke hearts, creamy parmesan sauce and toasted pita chips \$11.95

-VEGAN- **Crispy Brussel Sprouts**
roasted cashews, red bell peppers, chili sauce, toasted
sesame seeds, eel sauce \$12.95

Lobster Crab Cake
spicy corn remoulade \$12.95

Mussels
sambuca cream sauce, onions, peppers, garlic, shaved parmesan,
and toasted focaccia \$17.95

Fried Brie
nut and sesame seed crusted triple cream brie, flash-fried, focaccia
toast points, house made hot pepper jelly \$14.95

Second Course

- GLUTEN FREE- **Roasted Beet**
warm pistachio crusted goat cheese, micro arugula and sorrel, olive
oil, spicy honey drizzle, fleur de sel \$9.95

- GLUTEN FREE- **Wedge**
bacon, tomatoes, gorgonzola, hard-boiled egg,
house made buttermilk ranch, scallions \$9.95

House
spring greens, tomatoes, cucumbers, herb croutons, house made
cucumber dill dressing \$6.95

Soup of the Day \$7.95

- GLUTEN FREE- **Wild Mushroom Bisque**
truffle oil, crema, micro dijon \$7.95

Third Course

Filet Mignon *
8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus and
tellicherry peppercorn demi-glace, fried onions \$44.95

Add grilled shrimp \$7
Add sautéed mushrooms \$5

- GLUTEN FREE- **NY Strip Steak ***
12 oz CAB, roasted garlic smashed potatoes, sautéed asparagus,
bearnaise compound butter \$42.95

Add grilled shrimp \$7
Add sautéed mushrooms \$5

- GLUTEN FREE- **Prime Pork Ribeye ***
8 oz prime, roasted garlic smashed potatoes, sautéed asparagus,
house made hot pepper jelly \$33.95

- GLUTEN FREE- **Duck Breast ***
coffee-rubbed and seared, roasted potatoes, fried brussel sprouts
with apples and mustard crème fraiche, sherry gastrique \$32.95

Lobster Crab Cakes
a pair of house made lobster crab cakes, coconut jasmine rice,
sautéed asparagus, spicy corn remoulade \$34.95

Ahi Tuna *
7 oz togarashi-seasoned fillet, seared rare, roasted carrot and parsnip
puree, chilled rice noodle and sugar snap pea salad,
yuzu vinaigrette \$31.95

- GLUTEN FREE- **Local Airline Chicken**
8 oz brined and roasted, goat cheese and pea shoot risotto, sautéed
asparagus, shiitake mushroom and roasted tomato demi-glace \$31.95

- GLUTEN FREE- **Scottish Salmon ***
7 oz center cut fillet, coconut jasmine rice, sautéed asparagus, cilantro
tamarind sauce \$34.95

- GLUTEN FREE- **Green Curry**
coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, coconut
jasmine rice, chili oil, cilantro \$19.95
Add shrimp \$11 or Add chicken \$6

Brie and Cherry Ravioli
locally made ravioli, brie cream, shallots, garlic, dried washington
cherries, and spinach topped with toasted pistachios \$ 27.95

“Each dish is carefully composed, requests for substitutions are at the discretion of our Chef.”

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that
cross contamination will never occur.

*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.

Specialty Beverages

Mint Iced Tea \$3.95 | Crimson Cup Coffee \$3.95 | Kombucha \$5.95

Nashville Fruit Tea \$4.95 | Warped Wing Craft Root Beer \$4.95 | Centr Sparkling CBD Drink \$6.95

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

Owner: Nick Hoover

Executive Chef: Katy Evans