



## First Course

- GLUTEN FREE- **Shrimp Cocktail**  
sriracha cocktail sauce \$16

**Baked Artichoke Dip**  
artichoke hearts, creamy parmesan sauce and toasted pita chips \$12

-VEGAN- **Crispy Brussel Sprouts**  
roasted cashews, red bell peppers, chili sauce, toasted  
sesame seeds, eel sauce \$13

**Lobster Crab Cake**  
spicy corn remoulade  
one \$13  
two \$24

**Mussels**  
sambuca cream sauce, onions, peppers, garlic, shaved parmesan,  
and toasted focaccia \$18

**Tuna Crudo \***  
english cucumber, avocado, wasabi,  
grapefruit vinaigrette, micro cilantro \$16

## Second Course

**Beet Panzanella**  
roasted beets, clementines, arugula, warm sourdough,  
sherry vinaigrette, creamy burrata, chives \$13

- GLUTEN FREE- **Wedge**  
apple wood smoked bacon, heirloom tomatoes, gorgonzola, blue  
cheese dressing, scallions, balsamic reduction \$10  
*add chicken \$20*  
*add salmon \$29*

- GLUTEN FREE- **House**  
arugula, dried washington cherries, toasted pistachios, blue mountain  
gorgonzola, champagne vinaigrette \$9  
*whole with chicken \$20*  
*whole with salmon \$29*

**Soup of the Day** \$8

**She Crab**  
crème fraiche, sherry, scallions \$9

- VEGAN - GLUTEN FREE- **Sweet Potato Chili**  
micro cilantro \$8

## Third Course

- GLUTEN FREE- **Filet Mignon \***  
8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus,  
house steak sauce, chimichurri butter \$45  
*add grilled shrimp \$7*  
*add sautéed mushrooms \$5*  
*add fried onions \$3*

- GLUTEN FREE- **NY Strip Steak \***  
12 oz CAB, roasted garlic smashed potatoes, sautéed asparagus,  
fresh horseradish butter \$42  
*add grilled shrimp \$7*  
*add sautéed mushrooms \$5*  
*add fried onions \$3*

- GLUTEN FREE- **Prime Pork Ribeye \***  
8 oz prime, roasted garlic smashed potatoes, sautéed haricot vert in  
lemon ramp butter, house made hot pepper jelly \$34

- GLUTEN FREE- **Duck Breast \***  
coffee-rubbed and seared, roasted potatoes, fried brussel sprouts  
with apples and mustard crème fraiche, sherry gastrique \$34

**Lobster Crab Cakes**  
a pair of house made lobster crab cakes, jasmine rice,  
sautéed haricot vert in lemon ramp butter, spicy corn remoulade \$35

- GLUTEN FREE- **Ahi Tuna \***  
7 oz fillet seared rare, sticky rice, carrots, edamame, avocado, radish,  
micro cilantro, toasted sesame seeds, ginger vinaigrette \$35  
*wasabi and tamari available upon request*

- GLUTEN FREE- **Sea Bass \***  
6 oz center cut fillet, sweet corn mascarpone puree, potato, sweet  
corn, bacon, and tomato hash, marcona almonds, chimichurri \$42

**Faroe Island Salmon \***  
7 oz center cut fillet topped with moustarde au violette, couscous with  
marcona almonds and golden raisins, cucumber and radish salad,  
saffron vinaigrette \$35

- VEGAN - GLUTEN FREE- **Green Curry**  
coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables,  
jasmine rice, chili oil, micro cilantro \$20  
*add shrimp \$9*  
*add grilled chicken \$7*

**Shrimp Pappardelle**  
locally made pasta, brie cream, oven roasted tomatoes, garlic,  
spinach, shaved parmesan, chiffonade of basil \$28

**“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 \$3.95 | 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**

**Sous Chef: Brian Reifenberg**