



## First Course

### Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, toasted pita chips \$12

- GLUTEN FREE- **Shrimp Cocktail**

sriracha cocktail sauce \$16

-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, grilled focaccia \$18

### Tuna Tartare \*

sesame-unagi sauce, avocado, fresh jalapenos, shaved onion, and toasted sesame seeds topped with tobiko and locally grown micro cilantro served with grilled focaccia toast points \$18

## Second Course

- GLUTEN FREE- **Brussel Sprout**

lightly sautéed brussel sprouts with warm goat cheese stuffed medjool dates wrapped in Nueske's apple wood smoked bacon, shaved parmesan, fresh pomegranate, chili-glazed walnuts, and lime vinaigrette \$13

- GLUTEN FREE- **Wedge**

apple wood smoked bacon, tomatoes, gorgonzola, creamy parmesan dressing, scallions, \$10

*add chicken \$20*

*add salmon \$29*

### House

Decker Farms greens, tomatoes, cucumbers, fontina, herb crouton crumble, cucumber dill dressing \$9

*whole with chicken \$20*

*whole with salmon \$29*

### Soup of the Day \$8

-VEGAN- **Coconut Carrot**

aleppo chile flakes, local maple syrup, parsley oil \$8

- GLUTEN FREE- **Wild Mushroom Bisque**

crème, truffle oil, scallions \$9

## Third Course

### Filet Mignon \*

8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, tellicherry peppercorn demi-glacé, fried onions \$45

*add grilled shrimp \$7*

*add sautéed mushrooms \$5*

- GLUTEN FREE- **New York Strip \***

12 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, and house made bourbon bacon jam \$45

*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 \$34

- GLUTEN FREE- **Local Duck Breast \*** -Leesburg, Indiana-

8 oz coffee-rubbed and seared, roasted gold potatoes, fried brussel sprouts with apples and mustard crème fraiche, and a local maple and red pepper gastrique \$39

### Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice, sautéed asparagus, spicy corn remoulade \$35

### Coldwater Bistro Burger \*

7 oz CAB custom blend of chuck, short rib and brisket, topped with Nueske's apple wood smoked bacon, gorgonzola, house made bbq sauce, and fried onions on a toasted kaiser roll with lettuce, tomato, and onion served with fries and house made balsamic ketchup \$27

*\*gluten free roll available for an additional \$3*

- GLUTEN FREE- **Faroe Island Salmon \***

7 oz center cut fillet, honey-garlic glaze, herb roasted red potatoes, Decker Farms creamed tuscan kale and swiss chard \$35

-VEGAN- GLUTEN FREE- **Green Curry**

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, jasmine rice, chili oil, micro cilantro \$21

*add shrimp \$9*

*add grilled chicken \$7*

### Lobster Ravioli

saffron dough filled with fresh North Atlantic lobster, mascarpone, shallots, garlic, tarragon, and dijon, roasted garlic cream, fresh rock shrimp, arugula, tomato jam \$37

**"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."**

- GLUTEN FREE- We are not a gluten free restaurant and cannot 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 | Circle 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**