



First Course

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, toasted pita chips \$14

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$16

-VEGAN - Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$15

Lobster Crab Cake

spicy corn remoulade
one \$13 | two \$24

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, grilled focaccia \$18

Nut Crusted Fried Brie

triple cream brie, assorted nuts and sesame seeds, flash-fried, house made hot pepper jelly, focaccia toast points \$16

Second Course

- GLUTEN FREE – Wild Mushroom Bisque

truffle oil, crema, scallions \$9

Soup of the Day \$8

Caesar

romaine, house made caesar dressing, tomatoes, focaccia crouton crumble, bacon, grated parmesan \$14

- GLUTEN FREE- Coldwater

spring greens, camargue red rice, roasted seasonal vegetables, dried cranberries, cucumbers, fresh herbs, feta, sunflower seeds, pesto vinaigrette \$15

- GLUTEN FREE- Wedge

iceberg, house made buttermilk ranch, tomatoes, tajin-seasoned and grilled sweet corn, apple wood smoked bacon, gorgonzola, scallions \$14

- GLUTEN FREE- House

spring greens, romaine, tomatoes, english cucumbers, freshly grated parmesan-reggiano, cucumber dill dressing \$13

Make your salad an entrée

whole with 6 oz sous vide chicken breast \$29

whole with 7 oz faroe island salmon fillet \$35

- 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.

20% gratuity will be added to parties of 8 or more

We will gladly split any entrée for \$7

Third Course

- GLUTEN FREE- 8 oz C.A.B Filet Mignon *

roasted garlic smashed potatoes, broccolini, tellicherry peppercorn demi-glacé, fried parsnips \$49

- GLUTEN FREE- 16 oz C.A.B Ribeye *

house-seasoned fries, broccolini, au poivre sauce \$51

Elevate your steak:

add three tail-on grilled shrimp \$7

add sautéed cremini mushrooms \$5

- Certified Angus Beef – The Coldwater Burger

8 oz custom blend, house made toasted kaiser roll, dressed arugula, fig-balsamic jam, hatch green chile aioli, thick-cut gouda, nueske's applewood smoked bacon served with house-seasoned fries \$34

- GLUTEN FREE- Prime Pork Ribeye *

roasted garlic smashed potatoes, broccolini, house made hot pepper jelly, fresh apple, fennel, and marcona almond salad with champagne vinaigrette \$36

- GLUTEN FREE- Chilean Sea Bass *

6 ounce pan seared filet, coconut jasmine rice, broccolini, thai chili sauce, fresh cilantro \$47

- GLUTEN FREE- U8 Scallops *

nueske's apple wood smoked bacon lardon risotto, broccolini, fresno chili beurre blanc, fresh apple, fennel, and marcona almond salad with champagne vinaigrette, fried parsnips \$47

- GLUTEN FREE- Faroe Island Salmon *

herb roasted red potatoes, creamed swiss chard and kale, tamari-honey glaze \$35

Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice, broccolini, spicy corn remoulade \$34

- GLUTEN FREE- - VEGAN – Green Curry

broccoli, carrots, shiitake mushrooms, celery, and red cabbage sautéed in our green curry coconut sauce with coconut jasmine rice, garlic-chili oil, and cilantro \$34
add five tail-on shrimp \$9
add 6 oz local gerber grilled chicken \$7
add 4 oz faroe salmon \$11

- VEGETARIAN – Lemon Ricotta Ravioli

freshly made pasta filled with ricotta, parmesan, and lemon zest, tossed with shallots, garlic, green peas, and arugula in a sweet corn cream sauce garnished with fresh parmesan and aleppo \$34
add five tail-on shrimp \$9
add 6 oz local gerber grilled chicken \$7
add 4 oz faroe salmon \$11

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

Owner: Nick Hoover

Executive Chef: Katy Evans

Executive Sous Chef: Brian Reifenberg