



First Course

Fried Green Tomatoes

house made pimento cheese, locally grown micro greens,
balsamic reduction \$16

- 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

Baked Artichoke Dip

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

Second Course

-VEGAN - GLUTEN FREE- Carrot Ginger

cilantro, aleppo chili flakes \$9

Soup of the Day \$8

- GLUTEN FREE- Endive

belgian endive, red grapes, gorgonzola-dolce, candied walnuts,
champagne vinaigrette, orange zest, chives \$15

- GLUTEN FREE- Wedge

iceberg, creamy parmesan dressing, tomatoes, apple wood
smoked bacon, gorgonzola-dolce, 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, asparagus,
tellicherry peppercorn demi-glacé \$55

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

roasted garlic whipped potatoes, asparagus,
goat cheese, red wine, and cherry compound butter \$52

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 patty house made toasted kaiser roll,
balsamic grilled onions, local swiss,
roasted garlic lemon aioli, dressed frisee, thick cut tomato,
house-seasoned fries \$34

- GLUTEN FREE- Prime Pork Ribeye *

herb roasted red potatoes, asparagus, 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 fillet, herb roasted red potatoes,
summer squash and zucchini in lemon and herb butter,
warm bacon-shallot vinaigrette, fresh pea tendrils \$47

- GLUTEN FREE- Faroe Island Salmon *

coconut jasmine rice, summer squash and zucchini in
lemon herb butter, cilantro-tamarind chili sauce, fresh cilantro \$35

Lobster Crab Cakes

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

- VEGETARIAN - Brie Pasta

fresh pappardelle pasta, triple cream brie, shallots, garlic,
sun-dried tomatoes, baby spinach, and parmesan \$34
add five tail-on shrimp \$9

add 6 oz local gerber grilled chicken \$7

-VEGAN - GLUTEN FREE- Green Curry

broccoli, carrots, cremini mushrooms, summer squash, and
bell peppers, sauteed in our green curry coconut sauce,
coconut jasmine rice, garlic-chili oil, cilantro \$34

add five tail-on shrimp \$9

add 6 oz local gerber grilled chicken \$7

***“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