

## • D I N N E R

### LAND

#### SKIRT STEAK14

sun-dried tomato relish, blue cheese

#### ROASTED BONE MARROW14

oxtail marmalade, fried parsley, grilled bread.

#### ONION SOUP10

crouton, gruyere cheese, parmesan, chives.

#### CAESAR SALAD9

romaine, parmigiano reggiano, croutons, white anchovies.

#### ROASTED BEET SALAD9

mixed greens, goat cheese, curry roasted cashews, orange segments, red wine vinaigrette

#### HARVEST SALAD9

local mixed greens, shaved beets, roasted cauliflower, croutons, cucumber mint vinaigrette

### SEA

#### CALAMARI9

marinara, lemon-herb tartar

#### CRAB CAKES14

tartar sauce, lemon

#### CHILLED JUMBO SHRIMP15

cocktail sauce

#### FRIED DELAWARE OYSTERS16

house-made kimchi slaw, peanuts, cilantro

#### LOBSTER BISQUE9

butter poached lobster

### ARTISAN BOARD

served with local honeycomb, seasonal pickles, preserves and toast. 18

POINT- REYES ORIGINAL

blue cheese – unpasteurized cow's milk - roth cellars – wisconsin

#### MOBAY

goat & sheep milk – earthy, tangy, sweet - carr valley cheese – wisconsin

#### ROTH'S PRIVATE RESERVE

cow's milk – mild, buttery, smooth - roth cellars – wisconsin

#### NDUJA

spicy prosciutto spread –la quercia – norwalk, iowa

#### GIN AND JUICE

lamb and pork salame: juniper berries, orange peel -smoking goose – indianapolis, indiana

#### DUCK PROSCIUTTO

smoking goose – indianapolis, indiana

## FROM THE HOOK

#### LEMON SOLE36

5 grain risotto, carrot puree, shaved brussels, apple, spiced walnut

#### STRIPED BASS34

beluga lentils, roasted winter vegetable salad, blood orange, caper vinaigrette

#### ROCK SHRIMP SCAMPI18

basil pesto, toasted pine nuts, parmesan

## ENTREES & CHOPS

#### BERKSHIRE PORK CHOP38

18 oz. all natural heritage breed, pineapple chutney, macadamia nuts

#### COQ AU VIN30

roasted chicken breast, confit chicken, fingerling potatoes, cipollini onions, crimini mushrooms, braised pork belly, red wine chicken jus

#### BRAISED LAMB SHANKS38

white bean ragout, tomato sauce, fried shallots

#### WAGYU SHORTRIB35

slow cooked, pepper havarti polenta, charred knob onion, tomato, corn gremolata, veal jus

## STEAKS

FILET MIGNON38

8 oz. béarnaise sauce

DELMONICO48

22 oz. prime bone-in rib eye

NEW YORK STRIP45

creekstone farms – 16 oz. prime

TOP SIRLOIN27

12 oz. all natural, niman ranch

RIB EYE38

cdk ranch, lena il. – 16 oz. locally raised, 22 day dry aged

SKIRT STEAK25

12 oz. all natural, niman ranch

## STEAK ACCOMPANIMENTS

BLUE CHEESE CRUSTED6

4 OZ CRAB CAKE14

4 OZ MAINE LOBSTER TAIL22

HORSERADISH CRUSTED5

JUMBO LUMP CRAB & BÉARNAISE14

8 OZ MAINE LOBSTER TAIL38

## SIDES

ROASTED BRUSSELS SPROUTS8

golden raisins, brandy, pancetta

YUKON GOLD MASH8

chives

WILD MUSHROOMS8

garlic, shallot, thyme

MAC N' CHEESE9

sharp cheddar, sharp provolone, parmesan, chives

CITRUS ROASTED BEETS8

apples, walnuts