

appetizers & soups

garlic butter Fried calamari 9
cherry peppers, grain mustard cream sauce

Fried shrimp 11
citrus chipotle cocktail sauce

small caesar 6
romaine, garlic crouton, parmesan, classic caesar dressing

beet & goat cheese salad 9
mixed greens, candied walnuts, raspberry vinaigrette

simple greens 6
mixed greens, cucumber, cherry tomato, red wine vinaigrette

baby spinach salad 9
black pepper goat cheese, sliced strawberries,
candied walnuts, balsamic vinaigrette

French onion soup 6
swiss, crouton

soup du jour 6
chef's creation of the day

pasta

chicken penne 16
garlic herb cheese sauce, baby spinach

shrimp linguine pasta 18
baby spinach, lemon white wine butter sauce

elements entrees

elements entrees include choice of one side

beef tenderloin 30
tenderloin of beef, bacon shallot chutney, red wine jus

grilled new york strip 28
merlot herb butter

chili seared airline chicken 18
mango pineapple relish

bourbon marinated grilled pork loin chops 24
with whole grain mustard sauce

pan seared sea scallops 22
citrus beurre blanc

sesame seared tuna 26
thai sweet chili beurre blanc

bourbon bbq seared salmon 21
poblano corn relish

grilled flat iron steak 23
cajun steak sauce

sides

basmati rice 4.5

roasted garlic mash 4.5

gouda and smoked cheddar macaroni 4.5

grilled asparagus 4.5

sauteed spinach 4.5

garlic buttered broccoli 4.5

seasonal vegetables 4.5

Executive Chef Joshua Wedel

A service charge of 18% will be added to parties of six or more.

Some items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk of foodborne illness.