

Openers

Harvest Empanadas

grass-fed natural beef, egg, black mission fig, green olive & chimichurri sauce 8.5

Bruschetta

roasted garlic crostini, pesto spread, house-made mozzarella, tomato-basil relish, balsamic reduction 7.5

Smoked Salmon Cakes

house-made smoked wild salmon cakes, onions, tomatoes & caper aioli 8

Grilled Brie

grilled brie, seasonal fruit chutneys, roasted garlic served w/ crostini's 8

Coconut Shrimp

shrimp dipped in fresh coconut batter served w/ grilled pineapple slaw & pineapple chili glaze 8.5

Hummus Trio

chef's selection of house-made hummus served w/ grilled flatbread 7

Soups & Salads

Harvest Soup

chef's creation w/ seasonal fruits & vegetables 6

Baked Seven Onion Soup

house-made stock, crispy croutons & gruyere cheese 6.5

Harvest Salad

organic greens, burgundy poached pears, candied walnuts, roasted pumpkin seeds, cranberries, feta cheese tossed in grape champagne vinaigrette 8.5

Coconut Shrimp Salad

organic field greens, jicama, red bell pepper tossed w/ sweet ginger cilantro dressing & topped w/ house-battered coconut shrimp 8.5

Caprese Salad

wilcox tomatoes, organic field greens, house-made mozzarella & balsamic reduction 7.5

Roasted Root Salad

parsnips, sweet potatoes, turnips, beets and carrots slow-roasted w/ fine herb dressing 8

Seasonal Entrees

Brandy Burger

grass-fed natural beef topped w/ chipotle cheddar, fried battered red onion straws, organic field greens, Wilcox tomatoes & house-made brandy sauce served on a brioche bun ||
*add bacon 2

Black Bean Burger

house-made chipotle black bean patty, cheddar, organic spring mix, wilcox tomato, red onion, green chili aioli on a brioche bun 9.5

Braised Short Ribs

slow-roasted to perfection served w/ herb mashed potatoes, sautéed spinach & short rib jus 16

Pesto Crusted Wild Caught Sockeye Salmon

basil-pine nut pesto, tomato risotto & seasonal veggies 18.5

Tuna Tataki

quick seared crusted tuna steak, pressed sushi rice, baby bok choy w/ soy cilantro gastrique 18

Lobster Mac 'n Cheese

a blend of gruyere, parmesan & sharp cheddar, baked lobster topped w/ toasted panko crumbs 19.5

Alfredo Pasta

house-made fettuccini pasta, mushrooms, spinach, garlic, oven-dried tomatoes, shallots & house-made alfredo 13
*add all natural chicken or house-made sausage 3

Diver Scallops

wild caught scallops, white balsamic-orange gastrique, house-made cheese grits, seasonal vegetables & toasted chili oil 19.5

Chicken Piccata

all natural chicken breast w/ creamy garlic polenta & seasonal vegetables in lemon caper demi sauce 16

Tenderloin Medallions

medallions of filet mignon, whipped yukon gold potatoes, grilled asparagus and bleu cheese demi 19

Sweet Potato Gnocchi

house-made gnocchi in white wine sauce served w/ roasted & grilled veggies 13

SIDES - Mashed Potatoes, House-Made French Fries, Risotto, Baked Potato, Baked Sweet Potato, Field Green Salad 5

*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness. Please let us know if you are allergic to any foods.