



-APPETIZERS-

ROASTED BRUSSEL SPROUTS, BACON LARDONS, WILD MUSHROOMS,
PECORINO CHEESE & ROASTED GARLIC AIOLI - \$16 (GF)

CHEF'S SOUP - \$11

GOUDA STUFFED ARANCINI (3), FIRE ROASTED ARRABBIATA SAUCE,
GARLIC OLIVE OIL & PECORINO CHEESE - \$15

-ENTRÉES-

(PLEASE, NO SUBSTITUTES – **GF** GLUTEN FREE)
\$8.00 SURCHARGE FOR SPLIT/SHARING ENTREES

10 OZ SLOW ROASTED PRIME RIB, SERVED WITH HORSERADISH, AU JUS,
YORKSHIRE PUDDING
OLD CHEDDAR MASH & CHEF'S VEGETABLES - \$48

PAN SEARED SKIN-ON RAINBOW TROUT, LEMON CAPER BROWN BUTTER & FRIED LEEKS
GARLIC RED SKIN POTATOES & CHEF'S VEGETABLES - \$46 (GF)

CHICKEN SUPREME, MAPLE SPICED CRANBERRY GLAZE, SWEET POTATOE PUREE,
GARLIC RED SKIN POTATOES & CHEF'S VEGETABLES - \$39 (GF)

WILD MUSHROOM RAGU, CARMALIZED ONIONS & PECORINO RISOTTO, TOASTED PINE NUTS,
SEASON BREAD CRUMBS, WHITE TRUFFLE OIL - \$33 (VEG)

SIDES - \$8

WILD MUSHROOMS – GARLIC RED SKIN POTATOES – VEGETABLES
- CRISPY ONION RINGS

PLEASE ASK YOUR SERVER ABOUT OUR DESSERT SELECTIONS - \$12

(20% GRATUITY APPLIED TO PARTIES OF 8 OR MORE)

****PRIME RIB SUNDAY DINNER – OCTOBER 19TH – MAY 10TH – WHILE QUANTITIES LAST****