

mixed greens

heirloom tomatoes / maui onion / cucumber / croutons / black pepper balsamic vinaigrette

caprese

buffalo mozzarella / heirloom tomatoes / micro basil / e.v.o.o / balsamic reduction

element caesar(e)

avocado / baby heirloom tomato / spinach pesto / caesar dressing / shaved parmesan / croutons

spinach salad

bacon vinaigrette / crumbled bleu cheese / spiced pecans/ dried cranberries

french onion soup

slow braised maui onion / provolone / smoked gouda / parmesan

additions: chicken breast / 5-oz. filet / chimichurri shrimp skewer / scallops / salmon au poivre

SMALL PLATES & APPETIZERS

beef tartare

salted yolk / mustard aioli / cornichon / caper berries / parmesan cheese / crostini

beef skewers

scallion / bell peppers / peanut bbq sauce

sambuca shrimp(e)

sambuca bacon crème / roasted garlic grits / gremolata

baked tomato fondue

roast tomato / ricotta / farro / smoked gouda

butchers block

chef's selection of assorted cheese & charcuterie / accoutrement / crostini

crabcargot

jumbo lump crab / garlic-parmesan butter / crostini

CHILLED SEAFOOD

seafood tower(e)

seasonal oysters / whole lobster / jonah crab claws / crab ceviche / shrimp cocktail salad / tuna tartare / horseradish crema / roasted garlic aioli / horseradish chili sauce

tuna tartare

cucumber-tomato salsa / horseradish crema / sesame lavash

shrimp cocktail salad

sweet chili aioli / horseradish sauce / avocado mousse

CHEF NILS PERSONALLY SELECTED HAND-CUT STEAKS

a la carte / executive chef recommends seared / "grilled upon request" / beef tallow butter. our humanely raised beef is free-pastured, award-winning certified Angus

6 oz. filet mignon

lowa premium / certified angus

10 oz. filet mignon

lowa premium / certified angus

12 oz. NY strip

brasstown beef / North Carolina

14 oz. ribeye

lowa premium / prime / chef's favorite dish

8 oz. tri-tip

snake river farms / American wagyu

10 oz. bavette

snake river farms / American wagyu

additions

jumbo lump crab / chimichurri shrimp skewer / pan-seared scallops / sambuca shrimp

sauce additions

creamy horseradish / au jus / whole grain mustard sauce / red wine demi-glace

12 oz. prime rib

lowa premium / prime / served a la carte / au jus / creamy horseradish..... friday & saturday / while supplies last

FRESH PASTA
hand-crafted in house**gnocchi**

shiitake mushrooms / sage / spinach pesto

pasta bolognese

pappardelle / parmigiano reggiano / micro basil

ricotta cheese ravioli

roasted tomato crema / spiced pecans / chives

additions

chicken breast / 5-oz. filet / chimichurri shrimp skewer / scallops / salmon au poivre

ENTRÉES FROM LAND

grilled free range chicken breast

roast creamer potatoes / roast tomatoes / asparagus / herb aioli

pan roasted lamb chops

watercress & parmesan salad / horseradish vinaigrette / mostarda

American wagyu burger & bone marrow

crostini / dressed greens / potato wedges

cheshire pork chop

roasted garlic grits / pork lardons / crisp parsnips / apple-cranberry chutney

ENTRÉES FROM SEA

blackened snapper

sweet corn crema / green pea / carrot coulis / grilled zucchini

new bedford scallops

roasted cauliflower / cauliflower crème / citrus aioli

peanut bbq glazed salmon

charred shishito peppers / fresno chili jam / roasted garlic grits

pan roasted halibut

blistered baby heirloom tomatoes / asparagus / farro / citrus aioli

SIDES

button mushrooms

roasted garlic / thyme

sautéed chopped asparagus

garlic / shallots

maple-glazed carrots

pecans / raisins

seared maui onion

butter / pork belly lardons / champagne vinegar

mashed potatoes**wild rice pilaf**

tomato / gremolata / scallion

roasted garlic mashed potatoes**baked potato**

butter or sour cream

fully loaded baked potato

chives / lardons / cheddar

shaved brussels sprouts

bacon / shallot / brown butter