

## Starters

### Calamari

tempura calamari, asparagus, sweet carrot, snowpeas - asiago lemon parsley aioli \$11

### Mussels

steamed with whit wine, shallot & garlic with rosemary parmesan French fries \$10

### Three Layer Terrine

spinach, roasted red pepper, goat cheese with potato & scallion pancake \$10

### French Onion Soup \$6

## Salads

### Caesar

with housemade Mayfair & asiago crostini \$8

### Spinach Salad

walnuts, hearts of palm, red onion, craisins with strawberry popppyseed dressing \$10

## Sandwiches

served with homemade chips or fries

### Beef Brisket

with caramelized onions & creamy horseradish sauce on a john doe bun \$9

### Crab Cake Club

roasted garlic asiago mayo topped with smoked salmon on brioche bun \$11

### Roasted Turkey Reuben

house roasted turkey, sauerkraut, swiss, Cajun remoulade, pumpernickel \$9

## Entrees

### Alaskan True Cod

poached in spicy lemon vegetable brew with white rice topped with watercress, shaved carrot & crispy vegetable egg rolls \$19

### Crispy Chicken Breast

topped with feta, red onion, kalamatas with chilled mint & cherry tomato cous cous salad \$16

### Golden Trout

pecan encrusted and pan seared, topped with spring mix tossed with dried apricots, red onion, tomato & sweet garlic balsamic \$19

### Seafood Bouillabaisse

clams, mussels, shrimp, scallop, fresh fish simmered in white wine tomato broth with parsley orzo \$19

### Vegetable Lasagna

(no noodles) grilled eggplant, zucchini, carrots, red onion, yellow squash, goat cheese, parmesan simmered in fresh tomato sauce \$14

### Pork Tenderloin

herb grilled with eggplant risotto topped with tomato basil relish \$18

### NY Strip 8oz

center cut served with Tillamook cheddar broiled russets and fresh green beans with onion crisps \$20

### Schlafly Battered Fish & Chips

served with SqWires chips, slaw & tatar \$13

### Five Jumbo Shrimp

simmered in southern style bbq sauce then topped with whipped potatoes \$13