

THE MIXED GRILLE

APPETIZERS

Calamari \$14

Marinara, truffle aioli

Brussel Sprouts \$14

Dried cherries, pickled red onion, pine nuts, maple balsamic glaze *GF,V

Cajun Steak Bites \$24

Zip sauce, fried onion, crumble blue cheese

Pretzel Bites — \$8

Beer cheese

Wild Mushroom Crostini \$11

Truffle oil, parmesan, marsala cream mushrooms, micro beet green

Shrimp Cocktail \$14

5 jumbo shrimp with spicy cocktail sauce

SOUPS & SALADS

French Onion Soup — \$6

Soup of the day— \$4/\$6

Caesar Salad — \$10

Croutons, grated parmesan, Caesar dressing

Garden Salad— \$10

Cucumber, tomato, carrot *GF

Arugula Beet Salad \$12

Arugula, pine nuts, goat cheese, red and golden beets, pickled red onion *GF

ADD CHICKEN \$6

ADD SALMON \$12

WEEKLY SPECIALS

TEQUILA FLIGHT TASTING

CUERVO 1800 BLANCO
FLECHA AZUL ANEJO
CORRALEJO REPASADO
\$20

CABERNET TASTING
CANVASBACK, DECOY,
SIMI
\$20

SERVED WITH CHEESE &
CRACKERS

APPETIZERS

Seared Foie Gras \$25

Toasted brioche, berry compote, micro arugula, vanilla gastrique

ENTRÉES

Prime New York Strip Steak \$46

Asparagus, baked potato, zip sauce

Flash Fried Perch \$34

Potato puree, sautéed spinach, tartar sauce, lemon

Fried Catfish Nuggets \$24

Ettouffe, buttered corn, grits