



# Dinner Starters

*Perfectly portioned for sharing!*

House-Smoked Lamb Riblets, blackberry ginger BBQ **(GF)** 16

Cinnamon Chipotle Roasted Sweet Potatoes, lemon yogurt **(GF)** 9

Fresh Burrata, crispy prosciutto, arugula, local honey, flatbread crackers **(GF without crackers)** 12

Moroccan Shrimp *(6 each)*, red beet puree, dried pomegranate seeds, local honey, oranges **(GF)** 18

Two Seared Scallops, toasted almond granola, black butter, pickled green beans & shallot, lemon chip **(GF)** 17

Harissa Marinated Brussels Sprouts, feta, sundried tomatoes, mint, lemon yogurt **(GF)** 11

Filet Tip & Wild Mushroom Arancini, roasted tomato garlic oil, parmesan crisp 14

Cheese Plate, served with strawberries, blueberries, and warm sliced ciabatta bread 17

Choice of three, 2-ounce cheeses:

Havarti dill, brie, sage derby, goat cheese, MSU Degano, or Maytag blue cheese

## Soup & Salads

Curried Parsnip Bisque with naan bread croutons **(GF without croutons)** 5 bowl

Bistro Salad, mixed greens, stilton blue cheese, toasted walnuts, dried cranberries,  
whole grain mustard vinaigrette **(GF)** 6 / 9

Arugula Salad, candied pecans, roasted butternut squash, pomegranate vinaigrette **(GF)** 11

## Mains

Black Truffle Ricotta Gnocchi, artichokes, wild mushrooms, roasted red peppers, white wine, thyme, butter 21

6 oz. Salmon, pumpkin seed dukkah, wilted swiss chard, tahini baby carrots, radicchio **(GF)** 25

Braised Lamb Shank *(bone off)*, bone marrow broth, celery leaf gremolata, haricots verts, swiss polenta **(GF)** 26

Bison Strip Loin, pancetta & pepper butter, crispy shiitake mushrooms,  
haricots verts, roasted cauliflower puree **(GF)** 29

Signature Burger, blend of brisket and chuck, feta, candied jalapeños, pickled cherry tomatoes, arugula,  
everything brioche bun, french fries 16

7 oz. Bone-In Pork Chop, cinnamon chipotle sweet potatoes, wilted swiss chard, smoked cherry jus **(GF)** 27

Seared Ono, lemongrass ginger broth, buckwheat soba noodles, sesame red cabbage, green onion 26

6 oz. Char-Grilled All Natural Filet Mignon, roasted garlic smashed yukon potatoes,  
sautéed asparagus, glace de viande **(GF)** 31

Roasted Bone-In Chicken Breast, red beet broth, caramelized carrots, pearl onions,  
swiss chard, toasted hazelnuts **(GF)** 25

### Additions to any entrée or salad:

3 jumbo shrimp \$7 • 6 oz. grilled salmon \$8 • 7 oz. grilled chicken breast \$6 • 2 seared sea scallops \$12

**(GF)** = Gluten friendly or can be made gluten friendly – please speak with your server • Vegan needs? Please ask your server for our full vegan menu

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.

*If your party has 8 people or more, we have an automatic 20% service charge.*