

Fall Dining Menu

Starters

Soup Du Jour : Chef's Whim

Heirloom Tomato Salad 10
Basil Mozzarella and Sourdough Croutons

Roasted Acorn Squash Fall Salad 12
Mixed Greens, Bleu Cheese, Bacon, Heirloom Cherry Tomatoes, Pickled Red Onion and Candied Walnuts

Seared Hudson Valley Foie Gras 24
Shallot-Balsamic Jam, Fresh Figs, Grape Gelée, Manchego, Grilled Bread

Melted Brie, Prosciutto Apricot Jam & Crostini 13
Baby Arugula, Orange Zest, Tarragon

Entrees

Pan-Roasted Filet Mignon 26
Two-Year Old Cheddar Whipped Potatoes, Roasted Vegetables and Truffle Au Poivre Sauce

Pan-Seared Mahi Mahi and Clams 23
Orzo, Mushrooms, Tomato, Spinach, Herbaceous Clam Sauce

Pan-Roasted Norwegian Salmon Filet 21
Zucchini & Squash Ribbons, Red Pepper Coulis, Toasted Almonds

Maple Farms "Duck Duck Cous Cous" 24
Duck Breast, Spinach, Toasted Macadamia Nuts & Blackberry Sauce

Australian Lamb Duo 31
Pan-Seared Lamb Filet Mignon and Braised Osso Bucco
Goat Cheese Polenta, Mint Chimichurri, Herb Salad

Sides

Pomme fondant 4
Mac and Cheese 6
Roasted Veggies 4

Pasta & Entrées include choice of Soup or Garden Salad
All salads are gluten free (GF) unless otherwise indicated
+ add chicken / 3 ahi or shrimp/ 4.5 6oz Filet Mignon /15