



DINNER MENU

ENTREES

TOMAHAWK PORK CHOP \$56

12oz Kurobuta Pork Chop | Carolina Style Mustard Sauce | Coleslaw | Warm Potato Salad

CREAMY ITALIAN SAUSAGE BOWTIE PASTA \$31

Bowtie Pasta | Italian Sausage | Wild Mushrooms | Spinach | Tomato | Parmigiano Reggiano

ADD CHICKEN \$9

ADD PRAWNS \$9

LEMON CHICKEN \$34

Crispy Skin Airline Chicken Breast | Pan Roasted Carrots | Tri-Colored Fingerling Potatoes
Wilted Spinach | Lemon Pan Sauce

CHEFS PLATE MP

Ask your server for details

RIBEYE \$82

14oz Prime Ribeye | Garlic Mashed Potatoes | Seasonal Vegetables
Chipotle Gorgonzola Cream Sauce

TENDERLOIN* \$75

Snake River Farms 8oz Tenderloin | Seasonal Vegetables | Chipotle Gorgonzola Cream Sauce
Garlic Mashed Potatoes

KING SALMON \$60

Wild-Caught 6oz King Salmon | Creamed Corn | Baby Potato Hash | Steet Corn Salsa

DESSERTS

STRAWBERRY CHEESECAKE \$14


House-Made Cheesecake | Strawberry Pureé

CRÈME BRULÉE \$15

Vanilla Custard | Caramelized Sugar

SEASONAL BERRY TARTELETTE \$13

Fresh Berries | Sweet Custard | Crisp Tart

 Marked items are made without gluten; however, we are not a gluten-free kitchen.
Please note there is a risk of cross-contamination for these items.

All sandwiches and burgers can be made with gluten-free buns upon request.

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.