

October Dinner Menu

Appetizers

Sriracha Cauliflower \$9

Crispy Buttermilk Cauliflower tossed in Sriracha Buffalo Sauce
Topped with Celery, Gorgonzola and Cilantro

Baja Shrimp \$12

Flash Fried Tempura Shrimp over Charred Corn, Black Beans, Poblano Pepper
Red Onion and Fresh Cilantro

Lobster Risotto \$18

Creamy Risotto, Maine Lobster and Grated Pecorino Romano Cheese

Short Rib Taco \$12

Cabernet Braised Short Rib, Avocado, Fresh Salsa, Crème Fraiche on a Grilled Tortilla

Soups and Salads

French Onion Soup \$8

Soup Du Jour \$8

Vera Cruz Salad \$10

Crispy Romaine, Corn, Bacon, Crispy Jalapeno, Red Onion, Avocado, Chipotle Ranch

Wedge Salad \$10

Chopped Bacon, Vine Ripened Tomatoes, Maytag Bleu Cheese Dressing

Classic Caesar Salad \$10

Crispy Romaine, White Anchovies, House Made Croutons, Caesar Dressing

Autumn Salad \$10

Mixed Greens, Tomatoes, Cucumbers, Sliced Almonds, Pears, Apples, Dried Cranberries, Lemon Basil Vinaigrette

Entrees

***24 oz. Cowboy Steak \$54**

Served with Truffled Mac N Cheese

***10 oz. Filet Mignon \$46**

Shrimp Mashed Potatoes and Asparagus

***Grilled 36 oz. Porterhouse for Two \$95**

Loaded Mashed Potatoes and Broccoli

***14 oz. Omaha Strip Steak \$46**

Wedge Potatoes and Asparagus

***Veal Chop \$48**

Topped with Prosciutto, Melted Mozzarella, Mashed Potatoes and Broccoli

Chilean Sea Bass \$38

Over Black Rice, Mushroom Jus, Topped with Crispy Onions and Asparagus

Penne Mia \$22

Penne Tossed in Garlic, Baby Spinach, Sausage, Lite Tomato Brodo

1/2 Roasted Chicken \$22

Pan Roasted Carrots, Lemon Couscous, Tomato Confit