

Restaurant Nights

~~Sunday 1/14~~ full ~ Monday 1/15
~ 5:30pm-7:30pm ~

Reservations Required

Starters

Romaine Salad	Fresh romaine lettuce, local Cameo apples, puffed cranberries, Cara Cara oranges, toasted almonds and carrot ribbons. Citrus, coriander & long black pepper vinaigrette.	\$12
Lamb Arancini	Short grain Arborio rice and ground lamb with Middle Eastern spices. With Kalamata and Manzanilla olives, preserved Meyer lemons, pine nuts, heirloom tomatoes and black sesame tahini.	\$13
Smoked Prime Rib Eggroll	Sauteed mushrooms, carrot, water chestnuts, cabbage and onion. Chipotle-ginger BBQ sauce.	\$13
Seared Tuna (rare)	#1 Grade tuna, pan-seared with long black pepper, coffee, Hawaiian pink sea salt and a touch of turbinado sugar. With deep-fried udon noodles and a savory blueberry sauce.	\$18
Asian Salmon Cake Slider	On toasted challah roll. With soy-marinated mushrooms and teriyaki mayo.	\$11
Sweet Potato Gnocchi	With cremini mushrooms, roasted zucchini and walnuts.	\$12
Soup Du Jour	Turkey Soup with Rye Berries	\$11

Entrées

Grilled 16oz Boneless Ribeye Steak	Balsamic-BBQ marinated. With caramelized onions. Served with smokehouse-spiced French fries and roasted carrots. Larger sizes available, up to 24oz.	\$48
Panko Crusted Chicken Breast	Spiced-Panko crusted and pan-fried. Served with Dijon mustard sauce, French fries and roasted carrots.	\$38
Smoked Veal Chop	Lightly smoked with applewood and finished with a beer-infused BBQ sauce. Served with smokehouse-spiced French fries and roasted carrots.	\$58
Lake Erie Walleye	Pan-roasted with dried cranberry powder, ginger and fall spices. Served with French fries and roasted carrots.	\$41
Sweet Potato Gnocchi	With cremini mushrooms, roasted zucchini and walnuts.	\$38

Desserts

Apple & Cranberry Cobbler	Warm local Cameo apples and cranberries topped with cranberry-pecan cookie crumble.	\$12
Ice Cream Pie	Our coconut bombe frozen custard in a soft cookie crust and topped with toasted coconut.	\$12
White Chocolate Mountain	White chocolate blondie, white chocolate mousse, ganache drizzle and strawberry coulis.	\$13

Complimentary Cold Beverages, Tea and Organic Coffee
Ask about special diet options when making reservation
18% Gratuity will be added to parties of 6 or more

