

# ENTRÉES

BRAISED PORK SHANK – SERVED OVER BACON-ROASTED POTATOES WITH SLOW-COOKED COLLARD GREENS AND A PORK & MUSTARD DEMI-GLACÉ	\$28
CHICKEN POT PIE – BRAISED CHICKEN THIGHS WITH CARROTS, PEAS, ONIONS, AND HERBS. SERVED WITH A PUFF PASTRY TOP	\$26
FETTUCCHINE – A UNIQUE TAKE ON OUR HOMEMADE PASTA FEATURING A SWEET, CHARRED CORN PURÉE WITH SPRING PEAS, ROASTED RED PEPPERS, AND BLACK PEPPER RICOTTA	\$22
PAN-SEARED LOBSTER – PRE-CRACKED AND READY TO ENJOY WITH A DELICIOUS BOURBON & TARRAGON SAUCE. SERVED ON A BED OF CREAMY POLENTA	\$35
DUCK CONFIT – WITH GARLIC MASHED POTATOES, BROCCOLINI, BABY CARROTS AND DRIZZLED WITH A LAVENDER HONEY GLAZE	\$31
STEAK FRITES – 10 OZ. PRIME STRIP TOPPED WITH GORGONZOLA BUTTER SERVED WITH OUR IN-HOUSE HAND-CUT FRIES	\$31
THE BAD HOMBRE – 18 OZ. PAN SEARED BONE IN RIB-EYE WITH GARLIC MASHED POTATOES AND ASPARAGUS	\$40
SEAFOOD EPIPHANY – CHEF’S SEAFOOD CREATION OF THE DAY - SOMETHING FRESH, SOMETHING NEW, SOMETHING EXCITING AND ALWAYS DELICIOUS	PRICED DAILY
SPAGHETTI SOUTHWESTERN – SPAGHETTI SQUASH AND MARINATED CREMINI MUSHROOMS TOPPED WITH A CILANTRO-JALAPEÑO CREAM AND CHEDDAR CRISPS OVER A BED OF BLACK BEAN & CORN PUREE	\$22
THAI RED CURRY – WITH FRESH VEGETABLES AND GREEN TEA SOBA NOODLES, GARNISHED WITH ROASTED PEANUTS & CASHEWS	\$22

ADD CHICKEN, SHRIMP, OR SALMON \$10

## SIDES

PARMESAN TRUFFLE FRIES	\$12
GARLIC MASHED POTATOES	\$6
HAND-CUT FRIES	\$6
SAUTÉED SEASONAL VEGETABLES	\$6

CHILDREN’S MENU AVAILABLE UPON REQUEST  
PARTIES OF 6 OR MORE SUBJECT TO 18% GRATUITY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.