



ENTRÉES

Atlantic Halibut \$30

French black lentils, crispy Brussels sprouts, orange brown butter, toasted almonds
🍷 *Bouchard Aine & Fils, Bourgogne Chardonnay, 2013, Beaune, France \$13*

Brick Chicken \$24 gf

Commonwealth Poultry chicken, baby carrots, sautéed spinach, caper-tarragon butter
🍷 *Sonoma Cutrer, Chardonnay, 2014, Russian River Valley, California \$14*

Beef Short Ribs \$26

Red wine braised, Vermont cheddar mac 'n cheese, Brussels sprouts, crispy onion strings
🍷 *Storypoint Cabernet Sauvignon, 2014, California \$11*



Easter Specialties



Rosemary & Mustard Crusted Prime Rib \$34

Sautéed green beans, roasted garlic smashed potatoes, natural jus, horseradish sour cream
🍷 *Franciscan Cabernet Sauvignon, 2013, Napa Valley, California \$15*

Brown Sugar Glazed Ham \$24 gf

Roasted garlic-asiago mashed potatoes, green beans almondine, apple compote
🍷 *Alexana Pinot Noir, 2014, Willamette, Oregon \$15*

Sesame Tuna Steak \$32

Mango sticky rice, roasted baby bok choy, ginger-soy glaze, pickled sweet peppers
🍷 *Strasserhof Kerner, 2015, Alto Adige, Italy \$14*

Long Island Duck Breast \$28 gf

Pan seared, truffled mushroom risotto, sautéed green beans, veal demi
🍷 *Tessellae GSM, 2014, Cotes du Roussillon, France \$12*

Roasted Lamb Loin \$32 gf

Rosemary-garlic marinade, minted pea purée, lemon-herb potatoes, demi-glace
🍷 *Drumheller Merlot, 2014, Columbia Valley, Washington \$10*

Pan Seared Local Scallops \$30

Dry sea scallops, house-made gnocchi, roasted butternut squash, smoked bacon, pine nuts
🍷 *True Myth, Chardonnay, 2014, Edna Valley, California \$11*

Vegetable Gnocchi \$20

House potato gnocchi, asparagus, grape tomatoes, exotic mushrooms, spinach, tomato cream
🍷 *H3, 'Les Chevaux' Red Blend, 2013, Horse Heaven Hills, Washington \$10*

Pine Nut Crusted Salmon \$27

Creamy farro risotto, roasted butternut squash, balsamic drizzle, dried cranberries
🍷 *Elouan, Pinot Noir, 2015, Oregon \$13*

Filet Mignon Au Poivre \$34 gf

Pepper crusted 7 oz. center cut, garlic asiago mashed potatoes, asparagus, sauce au poivre
🍷 *Chateau Mamin, Bordeaux, 2011, Graves, France \$16*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*