

DINNER MENU

AVAILABLE STARTING AT 4 PM



DINNER APPETIZERS

STEAMED CLAMS

one pound of clams steamed in white wine, lemon juice, red chili flakes & garlic. served with ciabatta | 23

AHI SASHIMI

ahi sashimi dressed in house ponzu topped with thinly sliced jalepeños & fresno peppers | 26

HOUSE SPECIALTIES

SHORT RIBS

house braised short ribs with horseradish crème fraîche, crispy onions, boursin mashed potatoes & chefs vegetable | 50

BUTTERNUT CURRY

coconut rice topped with confit butternut squash & red curry sauce | 28

RIBEYE

12 oz seared ribeye topped with garlic herb compund butter. served with boursin mashed potatoes & chefs vegetable | 56

MAHI MAHI

pan seared mahi mahi finished in the oven. served over coconut rice with red curry sauce | 33

STEAK FRITES

8 oz top sirloin, truffle parmesan fries & peppercorn sauce | 41

PASTA

CHICKEN MARSALA

campanelle pasta tossed with chicken thigh & locally picked mushroom marsala sauce | 33

RAVIOLI

house made elk & italian sausage ravioli with Lois’ spaghetti sauce & parmesan cheese | 34

SHORT RIB RAGU

de cecco pappardelle pasta tossed in house made ragu with braised short rib & ricotta | 37

DINNER ADDITIONS					
BOURSION MASHED POTATOES 8	TRUFFLE FRIES 7	CHEFS VEGETABLE 6	SIDE CAESAR SALAD 9	SIDE HOUSE SALAD 9	FRENCH ONION SOUP 11

-ALL PRICES INCLUDE TAX-

\$5 split plate charge . v = vegetarian, gf = gluten free

please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment. consuming raw or undercooked meats, poultry, eggs, seafood or shellfish, while delicious, may increase your risk of foodbourne illness.please inform your server of any allergies as menu descriptions do not include each ingredient present
20% gratuity is added to parties of 8 or more. no separate checks on parties of 8 or more