STARTERS

DUCK LEGS 9 Local roasted garlic, plum sauce

BRIE PIZZA 8

Local Wapsie capon, red onions, brie, lingonberries

APPLE, WALNUT, GORGONZOLA DIP 7 Served with warm pita points

SHRIMP PURSES 8

Cranberry & chipotle dipping sauce

MUSSELS 10

Hoegaarden Belgian beer, tomatoes, celery, red onions, saffron

Entrees

All entrees are served with our homemade bread and your choice of one of the following: House Salad Lettuce Wedge Caesar Salad Tomato, Basil, Feta, Artichoke Soup Soup of the Day

80z. BEEF TENDERLOIN 25

Amaretto pumpkin butter; local smashed potatoes

PUMPKIN SEED CRUSTED COD 19

Tomato, pepper & corn relish; roasted baby potatoes

PORK Osso Bucco 23

Natural reduction, fresh mozzarella, balsamic syrup, toasted pumpkin seed dust; local smashed potatoes

Baked Turkey Mac and Cheese 18

Roasted turkey breast, tomatoes, red onions, spinach, mushrooms, gouda & fontina cheese

Alaskan Keta Salmon 20

Potato encrusted, horseradish cream; rice medley

HEART AND SOLE PASTA 19

Sole, hearts of palm, artichoke hearts, roasted red peppers; garlic, olive oil, white wine sauce over angel hair pasta

New Zealand Lamb Chops 25

Lingonberry mint demi- glaze, leeks; roasted baby potatoes

JUMBO SHRIMP 20

Roasted acorn squash, rum brown sugar butter, toasted coconut; bourbon sweet potatoes

PASTA RUBAIYAT 18

Shrimp, scallops, crabmeat; homemade alfredo sauce

10oz. Top Blade Steak 23

Finished with baked Kasseri cheese; local smashed potatoes

CATCH OF THE DAY

Ask your server for details

BONELESS PORK CHOPS 21

Walnut encrusted, homemade applesauce; bourbon sweet potatoes

GRILLED AHI TUNA 21

Sun-dried tomato pesto; rice medley

AUTUMN PASTA 18

Butternut squash ravioli, celery, red onions, mushrooms; bleu cheese cream sauce

OAT CHICKEN 17

Oat encrusted, sage cream sauce; bourbon sweet potatoes

16oz Bone in Ribeye 27

Our house specialty, served with local smashed potatoes

STEAK CHILI PASTA 18

Tenderloin tips, kidney beans, red onion, peppers, tomatoes; chili cream sauce