

STARTERS

Mussels 9.95

Chorizo sausage, red onions, tomatoes, saffron white wine broth, crostini

Venison & Pork Meatballs 9.95

Oyster mushroom gravy

V Roasted Beets 7.95

Beets, goat cheese, toasted pistachio, balsamic

Iowa Pork Belly 8.95

Seared pork belly; teriyaki reduction

Smoked Salmon, Roasted Red Pepper & Spinach Dip 9.95

Fresh baked biscuit bites

BAR FOOD

V Large House Salad or Large Caesar Salad 7.95

With shrimp, salmon or chicken 12.95

V Soup & Salad 8.95

Our soup of the day accompanied with our house salad, Caesar salad, or lettuce wedge with house-made dressings


V Pizza of the Day 10.95


Changes daily- Your server will provide details

Gluten free crust add \$2.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness

Split plate charge for bar sandwiches and bar entrees is \$1.95

 Signifies gluten free or can be prepared gluten free menu item

 Signifies an item that can be made vegetarian

SANDWICHES

All sandwiches are served with your choice of house salad, Caesar salad, lettuce wedge, soup, or fries

***Local Rock Cedar Ranch 'Cordon Bleu' Burger 13.95**

Ham, Swiss, fried onion strings

Turkey burger 10.95

Caramelized onions, dill havarti cheese, fried egg, blueberry honey mustard

ENTREES

Pasta Rubaiyat 14.95

OUR SIGNATURE PASTA DISH; shrimp, scallops, & crabmeat in our house made alfredo sauce with linguine

Chicken Florentine 14.95

Roma tomatoes, spinach, lemon cream sauce; smashed potatoes

Grilled Iowa Pork Chop 16.95

Maple, fennel & chive butter, roasted roma tomatoes; smashed potatoes

Blackened Norwegian Salmon w/ Penne Pasta 16.95

Roasted red pepper sauce, fried kale

V Pasta Carbonara 14.95

Cheese tortellini, La Quercia prosciutto, oyster mushrooms, peas, lemon zest

Pan Seared Sole 12.95

Golden raisin, roasted cauliflower, pine nuts, lemon dijon sauce; wild rice

Bacon Wrapped Jumbo Shrimp 14.95

Local Lynch bacon, Sriracha sauce, gouda cheese grits