

Starters

Asian marinated chicken skewers, Thai
peanut sauce, scallions 8

Crispy calamari, tartar sauce, lemon 10

Gorgonzola potato chips 6

Bacon wrapped honey bourbon glazed prawns, sweet
chili sriracha 12

Cast iron red thai curry steamed mussels, baguette 15

Mozzarella and feta bruschetta, basil pesto, extra
virgin olive oil and garlic, avocado 12

Crispy caramelized brussel sprouts, bacon,
white truffle oil, gorgonzola dressing 9

Chopped baby spinach, blue cheese, sliced pear,
toasted walnuts, lemon and olive oil 9 half 6

Iceberg wedge, bleu cheese dressing, bacon, parsley
10

Caesar salad, romaine, parmesan, croutons 12
Chicken/16 Prawns/16 Salmon/22

ENTREES

Grilled Angus Ribeye, sautéed mushrooms, baked
potato with sour-cream-chives & bacon 34
OR FILET MIGNON 36

Fried Chicken sous vide, whiskey pepper sauce, house mashed potato,
sautéed heirloom carrots 26

Chicken Cordon Bleu, sherry-parmesan béchamel,
asparagus, house mashed potato 26

Elk Medallions, Prawns, house mashed potato, sautéed heirloom carrots 33

Grilled Lamb Chops, Italian white beans with olive oil and rosemary,
sautéed heirloom carrots 30

Grilled Wild Alaskan Coho Salmon, sautéed heirloom carrots,
mushroom risotto, lemon oil 26

Calamari Dore, linguine pasta, sautéed heirloom carrots,
lemon beurre blanc 24

Grounds Cioppino; tiger prawns, greenlip mussels, sea
scallops, littleneck clams, garlic & shallots, basil,
crostini 28

Forager Mushroom Risotto, crimini mushrooms, garlic,
parsley & shaved pecorino 17 grilled chicken breast 4

Grilled Vegetables, seasonal and fresh, chimichurri,
mushroom risotto 22

Grounds ½ Pound Burger, cheddar, garlic mayo, lettuce, tomato, onion
Oil topped bun, garlic parmesan fries 17
Bacon 4 Avocado 3