

DINNER

Wednesday - Sunday, 5pm - 9pm

All dinner entrees are served with a side salad with a dressing of your choice.

NY Strip Steak - 42

A 14oz NY style strip steak cooked to your desired temp, elegantly sliced and topped with chimichurri. Sides include a creamy parmesan mashed potato and oven roasted broccolini

Blackberry Pork - 36

Two 6oz pork chops marinated in blackberries, ginger and fresh lemon juice topped with our black berry chimichurri with a side of creamy polenta and oven roasted broccolini

Lemon Seared Halibut - 34

8oz piece of Halibut seared in lemon juice, butter, and fresh herbs served with a few grilled lemon wedges, smoked butter and a hearty side of roasted vegetables including cherry tomatoes, asparagus, and medley of bell peppers

Black & Blu Bison - 30

On a pretzel bun our ½ lbs bison burger is cooked to your desired temp, seasoned with our blackened seasoning and topped with our delicious grilled onions and blue cheese. Your choice of Fries or a Salad as the side

Hatch Chile Chicken Mac - 24

Lightly breaded chicken cooked with hatch chiles and perfectly blended with cheddar and gouda in this unique Mac and Cheese

Chicken Parmesan - 22

Classic chicken parm made with our house made breadcrumbs and red sauce, served on a bed of spaghetti

Cauliflower Steak - 20

Our simple, yet full of flavor vegan option - a cauliflower steak coated with our house steak seasoning, seared perfectly on both sides, plated on a bean base topped with chimichurri

