



STARTERS

Hecht & Bannier Rosé (Bandol; Provence, France) 11 glass/41 bottle

- Colossal Shrimp Cocktail GF** 20
Poached White Tiger Shrimp with Fresh Grated Horseradish, Lemon Confit and Chili Sauce.
- Lobster Bisque GF** 17
Tender Chunks of Sweet Cold-Water Lobster and Sherry Cream.
- Tenderloin Beef Tips** 20
Sautéed Beef Tips with Crispy Fried Red Onions, Chimichurri Sauce and Fire-Roasted Cherry Tomatoes.
- Sea Scallop** 16
Panko Crusted Diver Scallop with Mango Chutney and Basil Oil.
- Fry Bread** 16
Crisp Flat Dough Bread with Local Goat Cheese Spread and House-Made Jam.

SALADS

Danzante Pinot Grigio (Delle Venezie, Italy) 12 glass/39 bottle

- Chopped Iceberg GF** 15
With Oven-Roasted Roma Tomatoes, Crispy Bacon Lardon, Blue Cheese Crumbles, Watermelon Radish and Green Goddess Dressing.
- Smoked Mozzarella Caprese GF** 15
Cherrywood Smoked Fresh Mozzarella Sliced in House, Fresh Heirloom Tomatoes, Basil Pesto, Sea Salt, Cracked Black Pepper and Extra-Virgin Olive Oil.
- Baby Red Romaine** 15
Fresh Chopped Red Romaine tossed in a Creamy Cracked Black Pepper Dressing with Warm Pecorino Dusted Focaccia Crostini.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts, shellfish, gluten products, dairy and eggs are used in this kitchen.

All items marked **GF** use gluten-free ingredients.
Please be aware food may be exposed to gluten during preparation.

Please notify your server of any food allergies.

For parties of 8 or more, a 15% gratuity and applicable taxes will be added to your check.

ENTRÉES

Split plate fee - 10 per split

- Wild Mushroom Fettuccine** 32
With Sautéed Wild Mushroom Blend, Garlic, Shallots, Rosemary-Thyme Blend and Port Wine Cream Sauce.
Dry Creek Zinfandel (Sonoma County, California) 12 glass/50 bottle
- Harissa Spiced French Cut Chicken GF** 42
Pan-Seared Chicken, Roasted Squash Purée, Sautéed Mushrooms and Sweet Pickled Mustard.
R. Prüm Essence Riesling (Mosel, Germany) 11 glass/38 bottle
- Curry Crab Rundown GF** 46
Crab Meat sautéed and cooked in Coconut Cream Garlic with Shallots, Fresh Thyme and Chiles de Arbol. Served with Fried Bammy.
Vouvray; Sauvignon Unique White (Loire Valley, France) 12 glass/48 bottle
- Pan Seared Walleye** 42
Pan Seared Walleye with Artichoke and Navy Bean Puree, Sautéed Swiss Chard and Classic Béchamel.
Whitehaven Sauvignon Blanc (Marlborough, New Zealand) 12 glass/45 bottle

CENTER OF THE PLATE

- Filet Mignon GF** 54
8 oz. Certified Angus with Natural Jus and Béarnaise.
Quilt Cabernet Sauvignon (Napa Valley, California) 16 glass/56 bottle
- Kansas City Strip Steak GF** 60
14 oz. Bone-In Certified Angus with Green Peppercorn Sauce.
Raymond Reserve Velvet Cabernet Sauvignon (Napa Valley, California) 22 glass/85 bottle
- Cowgirl Ribeye GF** 68
16 oz. Certified Angus Grilled Trimmed Bone-In Ribeye with Sweet Pickled Red Onions and Natural Jus.
St. Francis Merlot (Sonoma County, California) 10 glass/39 bottle
- Double Bone Pork Chop GF** 40
Brined Bone-In Pork Chop with Local Apple Butter.
Vouvray; Sauvignon (Loire Valley, France) 12 glass/48 bottle
- Seared Chilean Sea Bass GF** 56
Seared Crusted Sea Bass Fillet with Sautéed Tomatoes, Onions and Kalamata Olives.
Sonoma-Cutrer Chardonnay (Sonoma County, California) 16 glass/60 bottle

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PERSONAL SELECTIONS

All selections are **GF** as prepared.

Baked Potato	10
Grilled Asparagus	10
Mushroom Risotto	10
Yukon Gold Garlic Mashed Potatoes	10
Herb Butter Steamed Broccolini	10
Sautéed Mushrooms	10

CLASSIC DESSERTS

West Baden Chocolate Dome	14
Rich Chocolate Mousse and a Spongy Chocolate Cake cloaked in a Soft Ganache Shell. <i>Warre's Warrior (Vila Nova de Gaia, Portugal) 10 glass /48 bottle</i>	
Salted Caramel Cheesecake	13
Creamy Vanilla Cheesecake with a Rich Graham Cracker Crust, topped with Fresh Whipped Cream, Coconut Lace Wafer, Candied Cashews and finished with a Caramel Drizzle. <i>Cossart Gordon 10 Year Verdelho (Madeira, Portugal) 17 glass/ 82 bottle</i>	
Passion Fruit Crème Brûlée GF	13
Creamy Custard infused with Passion Fruit and crowned with a Caramelized Sugar Crust. <i>Lamberti Prosecco Brut (Veneto, Italy) 13(split)</i>	

TABLESIDE DESSERTS

Both desserts are servings for two.

Strawberry au Poivre GF	32
Fresh Strawberries and Caramelized White Sugar flambéed with Cognac and Cointreau, served over Vanilla Ice Cream. <i>Jackson-Triggs Vidal Icewine, Reserve (Niagara Peninsula, Canada) 12 glass/48 bottle</i>	
Bananas Foster GF	29
Bananas flambéed in Brown Sugar, Lemon Zest, Banana Liqueur and Myers's Rum, served over Vanilla Ice Cream. <i>Gonzalez Byass Dulce Sherry; Nectar Pedro Ximenez (Andalucia, Spain) 17 glass/63 bottle</i>	

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