

## Appetizers

### Mussels & Clams 14

Sautéed mussels and clams with leeks and provence, crushed red pepper flakes, dry white wine, fresh Italian parsley and grilled crostini's

### Yellowfin Tuna 16

Seared Ahi tuna steak crusted with sesame seeds, served on a bed of sliced cucumbers with pickled ginger, wasabi and soy sauce

### Baked Meatball 12

Housemade Italian (beef or turkey) meatballs served with a classic marinara sauce, parmesan cheese and garlic

### Prosciutto & Asparagus 12

Asparagus spears wrapped in thin sliced prosciutto and served with a horseradish cream sauce

## The Grill

### 1855 Beef

Exclusive Black Angus is a premium beef renowned for its superior marbling, tenderness and taste. Less than 10% of cattle meet the selection criteria. All 1855 cattle are grain fed, producing flavorful beef with a mouthwatering taste and flavor that consumers recognize and prefer following the exceptionally high standards established by Mr. Gustavus F. Swift for more than 150 years.

1855 Filet (6oz) 34      1855 Ribeye (10oz) 34

## Sauces

Classic Demi Glace de Veal... Classic French sauce, 1/2 brown veal stock, 1/2 espagnole reduced by half and seasoned (GF)

Peppercorn Demi Glace... Sautéed shallots and peppercorns, flambé' with brandy reduced with demi glace and butter (GF)

Wild Mushroom Glace... Sautéed shallots in butter, wild mushrooms, red wine reduction, demi glace, reduced and seasoned with salt & pepper (GF)

Compound Herb Butter... Butter infused with herbs (GF)

## Sides

Garlic Mashed Potatoes

Wild Rice

Grilled Asparagus

Baked Potato

Corn Mach Choux

Asparagus Risotto

Sauteed Spinach

## Entrees

### Atlantic Salmon 27

Grilled filet of salmon served with asparagus risotto, sauteed spinach and finished with an herb citrus butter and scallions (GF)

### Chicken Marsala 26

Scallopini style free range chicken breast sautéed with wild mushrooms, marsala wine and served over a bed of linguini

### Baby Back Ribs      Half 14      Full 26

Served dry with coleslaw, BBQ sauce and your choice of side (GF)

### Steak Tornados 24

Seared filet tips served with creamy risotto, spinach, provence and tobacco onions (GF)

### Shrimp Scampi 24

Shrimp sautéed in white wine, garlic and herbs. Served over a bed of linguini and topped with parmesan cheese

### Bone in Pork Chop 26

Bone in 10 oz pork chop smothered in pork green chile and served with wild rice and corn mach choux (GF)

### Blackened Prime Rib 29

8 oz cut with blackened seasoning served with horseradish sauce and your choice of sides (GF)

### Seared Tuna 26

Pan seared and served with wild rice and grilled asparagus (GF)

## Salad's

### Petit House 6

Mixed greens with tomatoes, cucumbers and carrots with your choice of dressing

### Wedge Salad 12

Crispy iceberg lettuce, blue cheese dressing, grape tomatoes, bacon bits and tobacco onions

### Caesar      Small 6      Large 12

Crispy romaine lettuce, shaved parmesan cheese, seasoned croutons and a classic Caesar dressing

### Kale & Spinach      Small 7      Large 12

Kale and spinach blend with poached pears,

candied walnuts, blue cheese crumbles and balsamic vinaigrette

### Add to any salad

Chicken 7      Steak 8      Salmon 8

Shrimp 7      Tuna 8