

Dinner Menu

Served
Tuesday - Saturday
4pm - 8pm

Entrees

Includes a choice of House Salad, Caesar Salad, or Cup of Soup
Cup of French Onion +3

MAKER'S MARK BOURBON GLAZED SALMON	26
Rice and Broccoli	
FILET MIGNON *(GF)	34
8oz. Angus Filet, Cabernet GASTRIQUE, Baked Potato and Asparagus	
PECAN CRUSTED SEA BASS (GF)	30
Curried Cream and Roasted Carrots	
RIBEYE *(GF)	40
12oz. Ribeye, Demi Glaze, Chive Mashed Potatoes and Roasted Broccoli	
HERITAGE PORK CHOP *(GF)	29
Apple Chutney, Baked Sweet Potato and Broccoli	
LOBSTER POT PIE	28
Potatoes, Peas, Tarragon, Carrots and Cream Sauce	
MAPLE GLAZED CHICKEN (GF)	21
Two Grilled Chicken Breast, Baked Sweet Potato and Asparagus	
BUTTERNUT SQUASH RAVIOLI	21
Cheese Ravioli with a Butternut Squash Cream Sauce, Mushrooms and Spinach	
SHORT RIB GNOCCHI	24
Ricotta Gnocchi, Cremini, Short Rib Jus, Onions and Chives	
NEW YORK STRIP *(GF)	36
12oz. Prime New York Strip, Garlic Herb Compound Butter, Asparagus and Mac & Cheese	
PRIME RIB *(GF) AVAILABLE FRIDAY & SATURDAY ONLY	8 oz. 35 12 oz. 40
Baked Potato and Asparagus	

Additional Dinner Gides:

Mac & Cheese 5 • Baked Potato 2 • Baked Sweet Potato 2
Roasted Carrots 3 • Chive Mashed Potatoes 3 • Rice 3

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE • 20% DISCOUNT IS FOR MEMBERS ONLY, NOT ENTIRE BILL

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.
Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.