



Holiday Menu

Salads, Appetizers

House Salad \$3.00

Iceberg wedge with yellow and red beet curls, fresh roma tomatoes and toasted pumpkin seeds

Served with our house blue cheese vinaigrette (gf)

Caesar Salad \$5

Crispy romaine hearts tossed with creamy Caesar dressing, red onions, house made croûtons and Parmesan cheese

Organic Tomato Caprese Salad \$12

Sliced organic tomatoes with fresh mozzarella and organic micro greens

Drizzled with basil balsamic (gf)

Grilled Pear Salad \$12

Tender Bosc pears poached and grilled paired with pan seared goat cheese and toasted walnuts. Served on a bed of field greens with apple cider vinaigrette (gf)

Mussels Ahumado \$13

One pound of black mussels sautéed in clarified butter and white wine then simmered in a smoky tomato coulis and served with baguette points and fresh cilantro

Brie in Puff Pastry \$12

Creamy French brie wrapped in puff pastry and topped with cinnamon.

Served with apples, pecans, fresh fruit and assorted crackers

Shrimp Cocktail \$15

A refreshing cocktail of five succulent white shrimp, served with a classic cocktail sauce, fresh avocado slices and assorted crackers

Chef's Fruit and Cheese \$12

An artistic & colorful presentation of cheeses from the Roth cheese farm in Wisconsin, served with spiced nuts and an assortment of dried and fresh fruit. All cheeses are from 100% rBST free cows.

CHEF'S SPECIALTIES

All entries are served with fresh multi-grain baguette and our signature dipping sauce

Alaskan Salmon \$23

Pan seared Alaskan Salmon served with organic tri-color quinoa, lemon butter sauce and seasonal vegetables (gf)

Diver Scallops \$32

Pan seared diver scallops with a prosciutto and split pea risotto
Served with lemon herb balsamic and seasonal vegetables

*Australian Lamb Shank \$28

Savory braised bone in lamb shank with creamy roasted garlic polenta
Served with morel sauce naturel and seasonal vegetables (gf)

Grilled Chicken Alfredo \$20

Fire roasted poblano pepper filled with sautéed leeks, spaghetti squash and yellow corn
Served with mashed sweet potatoes, braised kale and smoked tomato coulis

Vegetarian Chile Poblano \$18

Fire roasted poblano pepper filled with sautéed leeks, spaghetti squash and yellow corn
Served with mashed sweet potatoes, braised kale and smoked tomato coulis

STEAKS



All steaks are grilled to order with choice of sauce, side and Chef's seasonal vegetables

Five Star Beef Steaks are from grass-fed open range cattle finished in Arizona

Filet Mignon * 8 ounce \$38 6 ounce \$32

New York Strip* 12 ounce \$26

STEAK SAUCES

Mushroom Demi-Glace
Asian black pepper sauce
Red chili rub
Bearnaise Sauce

STEAK SIDES

Baked Potato
Garlic Mashed Potatoes
Sweet Mashed Potatoes

(gf) Indicates Menu Items that are Gluten Free

*Consuming raw or undercooked meats or eggs may increase the risk of food borne illness