

## TO FOLLOW

### ~SEAFOOD~

TRADITIONAL SEAFOOD PAELLA  
SAFFRON RICE, SHELLFISH, CHORIZO  
31

SEARED SCOTTISH ISLES SALMON, BÉARNAISE  
DU PUY LENTILS, ROASTED CARROTS  
35.5

PAN SAUTÉED LINE CAUGHT SWORDFISH  
SAUCE VIERGE, VEGETABLE PROVENÇALE  
35.5

ALMOND & PARMESAN CRUSTED SEA BASS  
SAGE BROWN BUTTER, BUTTERNUT RISOTTO  
36

PAN SAUTÉED DIVER SCALLOPS  
SWISS CHARD, BLOOD ORANGE BEURRE BLANC  
39.5

BUTTER POACHED MAINE LOBSTER TAIL  
SAUCE DIAVOLO, HANDMADE LINGUINE  
51

### ~MEAT & FOWL~

ROASTED JIDORI CHICKEN BASQUAISE  
BRAISED PEPPERS, CONFIT FINGERLING, SHALLOTS  
33.5

SNAKERIVER FARM PORK CHOP "CHARCUTIERE"  
ROSEMARY POLENTA, LOCAL FARM BROCCOLINI  
33.5

48HR BRAISED BRANDT FARM SHORT RIBS  
CABERNET, LEEK MOUSSELINE, ROOT VEGETABLES  
34.5

CEDAR RIVER FARM BEEF TRIO, SAUCE CHORON  
PETITE FILET, SHORT RIB, SHEPHERD'S PIE  
39.5

LAMB DUO: BRAISED OSSO BUCO & ROASTED CHOPS  
VEGETABLE TIAN, PARMESAN GRITS  
45

GRAND ISLANDS PRIME BEEF FILET  
MUSHROOM SAUCE, ASPARAGUS, BUTTERED MASH  
49.5

+SURF & TURF: INQUIRE WITH SERVER MP +

### ~VEGETARIAN~

LOCAL FARM VEGETABLE STIR FRY / GINGER	ROASTED CURRIED CAULIFLOWER "HEART"
GREEN GARLIC / ROSEMARY TOFU / GARNET SWEET POTATOES	SAUTÉED PEAS / BRUSSELS SPROUT VERRINE
29	29

### ~ADDITIONS~

TRUFFLED FRIES (V)	BRUSSELS SPROUTS (V)	SAUTÉED SPINACH (V)	MR. A'S MAC AND CHEESE
9.5	9.5	9.5	12.5