



ENTREES

HOUSE CUT STEAK‡

Smashed fingerling potatoes, ricotta salata,
lemon pickled artichokes, baby turnips, asparagus,
dry cured olives, caper berry tapenade, Marsala jus

6oz. Filet • 42

12oz. Dry Age New York Strip • Market

'16 Bellacosa Cabernet Sauvignon, North Coast, California

ALMOND CRUSTED LAMB PORTER HOUSE‡

Fava beans and fiddle heads, vanilla scented barley,
nettle puree, Barbara ramp relish, mustard thyme jus • 39

'15 Chateau Maurac Haut-Medoc, Bordeaux, France

GRILLED MONKFISH‡

Coffee parsnip puree, white soy truffle brown butter sauce,
bacon ramp jam, morel mushrooms, winter spinach • 41

'15 Marie - Pierre Manciat "Le Clos" Saint-Veran,

Burgundy, France

BLACKENED WALLEYE‡

Red onion and rhubarb emulsion,
baby spring vegetables, thyme glazed beets,
pine nuts, laurel oil • 36

'15 R. Mondavi Fume Blanc, Napa Valley, California

TANDOORI CHICKEN ROULADE

Bone marrow enriched sunchoke puree,
country ham, foraged mushrooms, asparagus • 32

*'07 Anciano Gran Reserva Tempranillo,
Valdepena, Spain*

RAMP FUSILLI AVELLINESI PASTA

Fava bean pesto, ramps, bacon lardons,
roasted red peppers, jalapeno foam • 35

*'12 Tenuta La Fuga Brunello di Montalcino,
Tuscany, Italy*

Executive Chef Adam Struebing
Chef de Cuisine John Harmata

If there is something you desire not listed here, please do not hesitate to ask your server. We will do our best to accommodate you.

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg.