**Dinner**- served 5:00pm-close

**Soup and Salad**

Spring Vegetable Minestrone- tomato broth, asparagus, peas, zucchini, red potatoes, cannellini beans-4
Mushroom and Potato Soup- wild mushrooms, Yukon golds, cream, bacon-4
Bibb Salad- bibb lettuce, bacon, tomatoes, cucumber, ranch, Maytag blue cheese, herbs, croutons-9
Berry Salad- spinach, mixed berries, almonds, fried shallots, ricotta salata, poppy seed vinaigrette-10
Ahi Tuna Salad- mixed lettuces, sesame crusted tuna, edamame, roasted red peppers, carrots, Asian Vinaigrette*-14
Falafel Salad- mixed lettuces, falafel, green onion, tomato, cucumber, feta, lemon-cumin vinaigrette-12
Mesclun Salad- roasted golden beets, candied pistachios, herbes de Provence, goat cheese, orange-citrus vinaigrette-8
House Salad- mixed lettuces, cucumber, tomato, croutons, fennel, radish, parmesan-5

Dressings- ranch, red wine, champagne-Dijon, blue cheese, balsamic, poppy seed

**Sandwiches**

Hamburger- Swiss or cheddar, traditional garnishes*-9
Club- turkey, marinated tomato, bacon, lettuce, sprouts, whole grain mustard, avocado, multigrain bread-10
Cuban roast pork, ham, Swiss, pickles, mustard, Cuban bread-10
Chicken Sandwich- caramelized onions, boursin cheese, pancetta, arugula, herb aioli, wheat bun-10
Vegetable Panini- smoked gouda, caramelized onions, tomatoes, arugula, sautéed mushrooms, spinach, herb aioli-10

**Half Plates**

Gnocchi- brown butter, mushrooms, snow peas, asparagus, parmesan-9
Cheese Plate- assorted local cheeses, strawberry rhubarb compote, spiced marcona almonds, crusty bread-10
Scallops- roasted tomato cream sauce, spring vegetable almandine, heirloom tomato-14
Crab Cakes- roasted tomato piperade, Creole remoulade-14
Cuban Pork- mojo marinated pulled pork, plantains, black beans, jalapeno crema-13
Spring Rolls- duck confit, cabbage, carrots, thai chili sauce, ponzu-12
Charcuterie Plate- assorted cured meats and sausages, cherry mustard, cornichons, crusty bread-12

**Full Plates**

Vegetable Napoleon- polenta, wild mushrooms, spinach, roasted tomatoes, parmesan cream-14
Sturgeon- smoked butter poached sturgeon, wilted spinach, spring vegetable ratatouille-30
Chicken Pesto Pasta-linguine, grilled red onion, artichoke hearts, roasted red pepper, tomato, pesto cream-15
Roasted Free-Range Chicken- half roasted chicken, wild mushrooms, fava beans, warm fingerling salad, chianti thyme jus-25
Ropa Vieja- pulled flank steak, sofrito, goat cheese potato croquettes-24
Iowa Lamb- lamb chops, braised curried lamb, gremolata, couscous salad, hummus vinaigrette-32
Halibut- seared halibut, sundried tomato polenta, citrus-artichoke beurre blanc, blanched asparagus-28
Black Angus Steak- mashed potatoes, seasonal vegetable, bordelaise or truffle mushroom demi*-35

• Grilled Cowboy Ribeye / Seared New York Strip /Seared Beef Tenderloin