

Dine Out Menu

\$49, priced per person, not including tax & gratuity

We politely decline modifications to the Dine Out Menu
Please inform your server of any allergy concerns

appetizers

Tomato & Burrata Bruschetta (V)
roma tomatoes, housemade focaccia, balsamic reduction

Kale Caesar
house dressing, asiago, crispy capers, focaccia crisp

Mushroom Arancini (V)
pomodoro tomato sauce, arugula, grana padano

entrees

Braised Lamb Shank (GF)
golden mashed potatoes, broccolini, red wine, rosemary & mire poix jus

Grilled Steelhead (V) (GF)
salsa verde, fingerling potatoes, broccolini, butternut squash purée

Bucatini alla Norma (V)
eggplant caponata, roma tomato sauce, ricotta cheese

enhancements \$59*

New York Steak & Prawns (GF)
8oz New York Steak, golden mashed potatoes, broccolini, roasted roma tomato, bourbon peppercorn demi-glace

Arctic Char (V)
shrimp & tarragon risotto croquette, lobster sherry butter sauce, pea tendril salad
**for \$10 more, substitute your entrée for one of these*

desserts

Caramel Brownie Bar
caramel mousse, chocolate ganache

Lemon Parfait
lemon curd, whipped cream, vanilla cookie

featured wines

	6oz	9oz	btl
Quails' Gate Chardonnay	\$10 ^{.50}	\$15 ^{.75}	\$42
Quails' Gate Pinot Noir	\$14	\$21	\$56
Burrowing Owl Sauvignon Blanc	\$14	\$21	\$56
Burrowing Owl Merlot	\$18	\$27	\$72

Quails' Gate Late Harvest Optima \$11/glass