

## Starters | Salads

tomato bisque 7  
seafood chowder 8  
soup of the day 7

\*bang bang shrimp | crispy fried shrimp  
| sweet thai chili sauce 12

\*steamed green lip mussels | saffron broth  
| crostini 13

smoked fish dip | served with water crackers 9

cheese & charcuterie | seasonal local cheeses and meats  
| house-made jam 16

caesar | romaine hearts | fresh parmesan  
| garlic croutons | anchovies | caesar dressing 11

wedge | iceberg lettuce | cucumber | cherry tomato  
| applewood smoked bacon | blue cheese crumbles  
| buttermilk ranch 12 GF

salad caprese | buffalo burrata | vine ripe tomato  
| sweet basil | aged balsamic drizzle 12 GF

## Entrées

lobster ravioli | sage brown butter 14

pan seared scallops | english pea purée  
| corn succotash 28 GF

head on rainbow trout | confetti rice  
| orange-lavender butter sauce 26

\*grilled scottish salmon | lemon herb burre blanc  
| mashed potatoes 24 GF

river oak chicken breast | rosemary jus yukon mash  
| sautéed spinach 25 GF

loin of lamb | fried pear potato | sugar snap peas  
| dijon – lamb reduction 30 GF

\*grilled filet of beef | blue cheese mash  
| a foie - red wine glaze 38 GF

\*ny strip | dry aged grilled strip | sautéed asparagus  
| fingerling potatoes | cognac herbed butter 35 GF

GF - Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.

## Desserts

triple chocolate mousse 9

tiramisu 7

molten white chocolate 8

key lime tart 6

cheesecake 7

