

SMALL PLATES

charcuterie board 14

chef's selection of cheese | cured meat | vegetable | jam | crackers

short rib bourguignon 12

scallop | bourguignon sauce | crostini

ahi tuna tataki 13

sriracha | sweet soy "caviar" | wasabi | ginger | wonton chips | wakami

chilled shrimp martini 12

old bay poached shrimp | bloody mary cocktail sauce

jumbo gulf shrimp scampi 13

gulf shrimp | garlic | herbs | butter | white wine | house bread

harissa seared cod loin 10

dried chilis | garlic | mint cream | rainbow swiss chard

pork belly and brussel sprout slaw 12

bacon | red onion | EVOO

fresh agnolotti pasta 11

sage | butter | white wine | parmesan | herbs

shrimp and grits 13

u10 gulf shrimp | tasso ham | three cheese grits | bacon | garlic | cream



SOUP

french onion gratinée

caramelized onions | sherry broth |
garlic herb croutons swiss | provolone
cup 4 crock 6

soup du jour

selection to vary daily
cup 4 bowl 6



SIDES

mashed potato 2
baked potato 2

french fries
sweet potato fries 3
side salad 3
chef's vegetable
house made chips

SALADS

autumn spinach salad 11

baby spinach | roasted beets | sliced apples | feta cheese
pumpkin seeds | dried cranberries

wedge 9

iceberg | smoked bacon | bleu cheese | vine ripe tomato
red onion | herb croutons | buttermilk blue cheese dressing

mozzarella caprese 12

fresh mozzarella | vine ripe tomatoes | EVOO |
balsamic drizzle

roasted beet salad 10

goat cheese | candied nuts | baby arugula | balsamic
glaze | EVOO

ENTREES

filet mignon 31

certified black angus beef | moody bleu fondue
king oyster mushroom | roast garlic mashed potato | chef's vegetable

long bone pork chop 29

hand cut tomahawk pork chop | granny apple and bacon chutney
brown sugar roast sweet potato | chef's vegetable

herb crusted lamb rack 30

dijon | garlic | rosemary | mint pesto | roast pepper coulis
roast garlic mashed potato | chef's vegetable

cider brined scottish salmon 28

dijon cream | apple cider | tarragon | white wine | herb
parmesan orzo | rainbow swiss chard

coffee crusted "putter" ribeye 32

certified black angus beef | ground espresso | cocoa
shavings | roast potato medley | chef's vegetable

duck confit 27

berry gastrique | roast sweet potato | chef's vegetable



COMFORT CLASSICS

seared scallops 27

meyer lemon foam | balsamic pearls | sweet pea orzo
rainbow swiss chard

vinny's pasta-bilities 18

- choice of pasta: house stuffed ravioli, pappardelle, spaghetti,
or gluten free chickpea penne
- choice of protein: shrimp, chicken, italian sausage
ground beef
- choice of sauce: marinara, alfredo, pesto, provencal or vodka

sous vide roast chicken 21

bacon butter | roast potato medley | chef's vegetable

kirtland's heart healthy dinner 16

- pairs well with Michelob Ultra (95 calories)
- choice of ahi tuna, chicken or salmon
- grilled, blackened, five spiced, or seared
- steamed broccoli & jasmine rice
- choice of tropical fruit salsa, honey cilantro glaze,
or pumpkin butter

48 hour boneless beef short ribs 24

red wine | beef demi glaze | wild mushrooms | fried
leeks | roasted garlic mashed potato | chef's vegetable