

APPETIZERS

Crab Rangoon Dip 13

Cream cheese surimi dip, sweet chili sauce, scallions, fried wonton chips

Bang Bang Chicken 18

Tempura white meat chicken, bang bang sauce, scallions, sriracha, garlic mayo, sesame seeds

Coconut Shrimp 15

Hand-breaded, horseradish plum sauce

Green Curry Mussels 15

Mussels in coconut lemon grass green curry broth, grilled crostini

Short Rib Street Ramen 15

Ultimate ramen noodle egg cakes, sticky honey garlic chili braised short rib, spicy mayo, eel sauce, sriracha, scallions, sesame seeds

Char Siu Pork Ribs qf 15

3 Chinese bbg baby back ribs, crunchy cabbage slaw

Butternut Gnocchi & Zucchini Blossoms 13

Smoked butternut squash puree, butter & sage sauteed gnocchi, pumpkin seeds, chopped bacon, fried zucchini blossoms filled with ricotta cheese

SALADS

Add grilled chicken 9 | sautéed shrimp 10 | grilled salmon 18 | grilled hanger steak 16

Roasted Beet qf 10 | 18

Oven roasted beets, avocado, goat cheese, grapefruit, candied pecans, dill, tarragon honey vinaigrette

Classic of 8 | 14

Mixed greens, dried cherries, candied pecans, queso fresco, miso honey mustard dressing

Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

Bacon Pear Pistachio qf 18

Spring mix, roasted pears, corn cob smoked bacon, pistachios, feta cheese, avocado, pomegranate seeds, raspberry vinaigrette

SOUPS

French Onion Soup 8

Imported Switzerland gruyere, croutons

Chefs Soup Cup 6 | Bowl 10

SWEETS 9

Flavors change daily

Crème Brulee *gf*Darrell's Cheesecake
Churros & Ice Cream

Cream cheese filled churros with rum cherry ice cream





ENTREES

Served with choice of roasted garlic mashed potatoes, chefs vegetables, sauteed asparagus, or 3 rice blend.

All sides are gluten free. Additional sides \$6. Add 40z lobster tail market price

Chicken Prosciutto Picatta qf 27

Prosciutto chicken breast, lemons, prosciutto wrapped asparagus, caper beurre blanc

Ribeye Cap Steak *gf* 55

Grilled 10 oz ribeye cap, green chimichurri sauce

Filet Mignon *qf* 60

Grilled 8 oz filet, bearnaise, horseradish

A5 Australian Wagyu New York Strip *gf* 85

10 oz new york strip, japanese dipping sauce, parmesan crisp

Surf & Turf of 27

Grilled hanger steak, 3 blackened shrimp, bearnaise

Famous Pork Chops af 37

Thick cut bone in Duroc pork chops, brandy apple chutney

Cumin Brown Sugar Pork Tenderloin 21

Chimichurri, roasted pears

Mulberry Duck Breast gf 33

Roasted root vegetable hash, pan-fried duck breast, mulberry apple demi

Orange Miso Salmon gf 27

Pan-fried nordic salmon, orange basil miso butter

Sea Scallops of 37

Smoked butternut squash puree, lemon chive pumpkin seed pesto

Walleye qf 32

Hazelnut pan fried, Blackened, or Lemon Pepper Broiled, caper beurre blanc

CLASSIC FEATURES

Sides not included

Chicken Parmesan 21

Panko parmesan chicken, marinara, mozzarella, basil pesto, linguine, parmesan crisp

Chef's Risotto *gf* Market Price

Served as entrée only, inquire with server for tonight's selection. Vegetarian option available 21

