

APPETIZERS

Triple Squash Chowder 9.50

butternut, acorn & kabocha with wild rice and Autumn spices

Beef & Vegetable Soup 11.00

with beef flanken, vegetables, potatoes and herbs

Sliders 15.50

prime rib with caramelized onions and garlic aioli on mini sandwiches

Short Rib Taco 15.50

soft corn tortillas with short ribs, avocado, pico de gallo and poblano peppers; finished with fresh lime juice and chipotle dressing

Chanukah on the Horizon ~ Classic Latkes with Apple Pear Compote 15.00

refreshing apple-pear compote atop crisp fried latkes, drizzled with apple cider syrup

Smoked Brisket Eggroll 16.00

Texas style, with barbecue vinaigrette

Popcorn Chicken 15.00

fried golden, tossed with herbs, lemon and cayenne drizzle

SALADS

Americana 13.00

roasted white asparagus, cherry tomatoes, shaved fennel and arugula in a lemon-truffle vinaigrette

Autumn Harvest Salad 13.00

roasted butternut squash, cranberries, wild rice and candied pecans with Autumn greens and pumpkin vinaigrette

Fajita Steak Salad 16.00

chargrilled steak tossed with tomato salsa, avocado, field greens and crispy yucca chips, dressed in a barbecue-cilantro vinaigrette

MAIN COURSE

Cider Roasted Turkey Rouladen 37.50

The American Classic...

wild mushroom & onion stuffing, herbed gravy, whipped sweet potatoes and cranberry-orange sauce

Chicken Picatta 27.00

a boneless breast; batter dipped and pan-fried golden, in a lemon-white wine sauce with sun-dried tomatoes and capers

Steak San Pedro 45.00

chargrilled and served with cilantro barbecue vinaigrette, pico de gallo, avocados and honey roasted potatoes

Cashew Crusted Sea Bass 39.00

pan seared and served with roasted vegetables, jasmine rice and sweet soy syrup

Aged Rib Eye Steak 45.00

chargrilled and served with steak fries and caramelized onions

Cedar Plank Salmon 28.00

oven roasted and served with whipped sweet potatoes, maple-bourbon honey drizzle

Prime Rib of Beef 47.00

pepper & rosemary crusted, served with natural pan gravy and whipped potatoes

Blackened Rib Steak 45.00

Jack Daniel's sauce, honey roasted potatoes

Additional Children's, Wine and Dessert menus will also be available.

Vegetarian selections will also be offered. Children's Menu for 12 years old and younger.

For parties of 8 or more, an 18% service fee will be added to your check.

Slight menu changes may occur without notice.



Chef Jeff Nathan