

Garden Room

STARTERS

Crab Cakes 16

frisee salad, pickled red onion, herbs, Dijon cream

Kobe Beef Sliders 11

grilled onion, Vermont cheddar, tomato, romaine, house made sauce

Braised Pork Cheeks 14

parmesan risotto, seasonal vegetables, natural reduction

Jumbo Prawn Cocktail 17

two chilled prawns, cocktail sauce, lemon

Vineyard Flat Bread Pizza 9

melted leeks, seedless red grapes, marinara sauce, goat cheese, fresh herbs, house made pizza dough

Zucchini Flat Bread Pizza 9

tomato sauce, olive oil, basil, fresh Mozzarella, house made pizza dough

SOUP & SALAD

Lobster Bisque 9

chunks of lobster, fresh chives

French Onion 9

veal broth, caramelized onions, Brandy, melted Swiss cheese

Classic Caesar Salad 8

local romaine hearts, croutons, parmesan Reggiano, house made dressing

Garden Room Salad 12

mixed greens, Chambord cherries, sunflower seeds, almonds, goat cheese, syrah vinaigrette

*An 18% service charge may be added to parties of 8 or more
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness*

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ENTREES

Prosciutto Wrapped Black Seabass 30
on a bed of exotic mushrooms, lobster nage, pea sprouts

Natural Airline Chicken Breast 20
lemon risotto, baby bok choy, light apple broth

Linguini Alla Puttanesca 16
oven roasted tomatoes, olives, capers, garlic, chili flakes, parmesan

Horseradish Crusted Salmon 26
Scottish salmon, fennel, whipped potato, baby carrots, natural salmon essence

STEAKHOUSE SPECIALTIES

All steaks are served with a potato and asparagus garnish. Our Chef has paired a sauce with each steak, however, we will be happy to accommodate any sauce you would like to try with your cut: cabernet reduction, wild mushroom butter, bleu cheese butter, or hollandaise.

The “Heavy Weight” Steak 35
14 oz. New York strip loin, dry aged 5 days, cabernet reduction, bleu cheese butter

Prime Top Sirloin 28
“baseball cut”, wild mushroom butter, natural reduction

Filet Mignon
5 ounce - 25 / 8 ounce - 35
grilled center cut, Hawaiian sea salt seasoning, horseradish cream, cipollini onion relish

“Brontosaurus Chop” 37
bone in rib eye steak, crispy shallot onion rings, cabernet reduction

Lamb “Osso Bucco” 28
braised, cross cut lamb shank, saffron polenta, orange gremolata, vegetables, natural reduction

Kurobuta Pork Chop 25
8 oz. Frenched pork chop, artichoke and roasted garlic, roasted Yukon gold potatoes

SIDES

Include an additional side for \$7 each

Buttermilk Whips

Lemon Chive Risotto

Scallop Potatoes

Haricot Verts

Baby Carrots

Asparagus Bundles

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