

BEGINNINGS

CHEF'S SOUP 8

BLISTERED BRUSSELS SPROUTS 11

Aged Sherry Vinegar, Crumbled Marcona Almonds

SWISS FONDUE 18

Emmentaler, Gruyere Cheeses, Garlic, White Wine
Nutmeg, Crusty Baguette, Broccolini
Delicata Squash

BUFFALO STYLE CAULIFLOWER 14

Bleu Cheese Remoulade, Stem Baby Carrots
Micro Celery, Pea Shoots

SHRIMP "COCKTAIL" 16

Poached U-12 Jumbo Shrimp, Kalamata Olive Dust,
Horseradish Tomato Emulsion
Micro Celery

FROM THE FIELD

Add Grilled Chicken \$5 or Chilled Shrimp \$9 or Scallops \$12

HONEY GEM 12

Shaved Brussels Sprouts, Fennel, Pickled Red Onion
Roasted Apple Vinaigrette

BRANDING IRON SALAD 11

Spring Mix, Grape Tomato, English Cucumber
Croutons, French Vinaigrette

COMPOSED ENTREES

*MAPLE LEAF FARMS DUCK TWO WAYS 28

Seared Breast, Leg Confit Croquette, Brussel Leaves
Roasted Delicata Squash, Cardamom Duck Jus

*DIVER SEA SCALLOPS 32

Seared, Roasted Winter Beets, Radish, Spinach Crème

*STEAK BURGER 18

Chuck, Short Rib Blend
Red Onion- Bacon Marmalade, Lettuce, Tomato
White Cheddar or Plain, Steak Frites

SUMAC ROASTED CARROTS 22

Heirlooms, Confit of Winter Mushrooms
Olive Oil Dust, Watercress, Tarragon Pistou

CLASSIC BOLOGNESE 26

House made Pappardelle, Slow Simmered Beef
Pork & Veal in a San Marzano Tomato Broth

FROM THE PASTURE

*CHEF'S CUT MP

Your server will provide details

*KUROBUTA BONE-IN CHOP 26

Berkshire Ranch, 12oz

*USDA PRIME TOP SIRLOIN 28

Stockyards, 8 oz

*BISON NY STRIP 38

Durham Ranch, 10oz

AL A CARTE SIDE DISHES

SAUTEED BABY SPINACH, LEMON 6

ROASTED SEASONAL MUSHROOMS 8

WHIPPED MASHED POTATOES 6

CHARRED BROCCOLINI 6

SMOKED CHEDDAR MAC N' CHEESE 8

HOUSE MADE STEAK SAUCE 3

TARRAGON AIOLI 3

Resort Executive Chef Chris Park

** Menu item may be ordered undercooked or may contain raw or undercooked ingredients.*

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

