



BRANDING IRON

BEGINNINGS

CHEF'S SOUP 8

Add a Bread Boule 6

BLISTERED BRUSSEL SPROUTS 11

Aged Sherry Vinegar, Crushed Marcona Almonds

STEAMED SHRIMP 16

Old Bay Seasoned Steamed Shrimp, Tartar

BUFFALO STYLE CAULIFLOWER 14

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

MAPLE LEAF FARMS DUCK RILLETTES 16

Confit in Herbs, Finished with Sea Salt, Fig Marmalade, Pickled Red Onion, Crusty Baguette

FROM THE FIELD

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

HONEY GEM 12

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

BRANDING IRON SALAD 11

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

HANDHELDS & LARGE PLATES

All Handhelds Served with Hand Cut Potato Steak Fries

HOT CHICKEN SANDWICH 16

Crispy Breast, Buffalo Sauce, Mayo, Pickles, Red Cabbage Slaw

***STEAK BURGER 18**

Short Rib Blend, Red Onion/Bacon Marmalade, Lettuce, Tomato, Onion, White Cheddar or Plain

***SHRIMP PO' BOY 16**

Crispy Shrimp, Chipotle Remoulade, Pickles, Lettuce, Tomato, Onion, 460 Roll

***NY STRIP STEAK N' FRITES 23**

8oz, Grilled, Steak Fries, House Made Steak Sauce

CLASSIC BOLOGNESE 21

Cavatappi, Slow Simmered Beef, Pork & Veal in a San Marzano Tomato Broth

MUSHROOM "POT AU FEU" 18

Braised Assorted Winter Mushrooms, Tomato, Garlic, Herbs, Bread Boule

Resort Executive Chef Chris Park

**Menu item maybe order 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