

DINNER

*Available at 5pm each day,
in addition to the All Day Menu*

Apple Cider Glazed Salmon \$32

Butternut Squash, Brussels Sprouts & Shallots,
Dried Cranberries, Brown Rice & Quinoa

White Lasagna Rollatini \$26

Butternut Squash, Spinach, Bechamel, Mozzarella

Creamy Cajun Shrimp & Kielbasa Penne \$31

Red Peppers, Sautéed Onions

French Cut Chicken over Mushroom Risotto \$29

Creamy Arborio Rice, Parmesan Cheese,
Balsamic Glaze

Grilled 14oz NY Strip Steak \$45

Confit Garlic Mashed Potatoes, Sautéed Spinach,
Rosemary-Red Wine Velouté

Thick Cut Bone-in Pork Chop \$39

Mashed Sweet Potatoes, Green Beans,
Apple Cider Pan Sauce

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford