

### **STARTERS**

#### ROASTED LAUGHING KING OYSTERS 18 GF

Bacon, Brown Butter, Hot Sauce, Pickled Drumheller Orchard Apples

## CHARCUTERIE AND CHEESE 28

Chapel Hill Farms Beef Pâté, Terra di Sienna Finocchiona and Lonzino Firefly Farm's Black and Blue, St. Angel Brie Ewephoria Sheep's Milk Gouda, Honeycomb Olive Relish, Grilled Sourdough Focaccia

## BISON CHILI 12 GF

Hook's Aged Cheddar, Scallion, Crème Fraiche, Pickled Jalapeno

## CRISPY BRUSSEL'S SPROUTS 14 VEG, V

Whipped Feta, Pomegranate Seeds, Balsamic Reduction, Honey

### GRILLED CAESAR 14 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy Focaccia Croutons, Caesar Dressing

### SALAD ENHANCEMENTS

Joyce Farms Chicken Breast 12 GF Grilled Spice-Rubbed Shrimp 18 GF Grilled Loch Duart Salmon\* 22 GF 6oz Prime Angus Petite Filet Mignon\* 34 GF

# **ENTREES**

#### SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER\* 28 GF

Bacon Jam, Caramelized Onion, Smoked Cheddar, Fontina, "Fancy Sauce", Bibb Lettuce, Pretzel Bun Enhance to Truffle Parmesan Fries with "Beer-naise" 7

## TEN OUNCE PRIME ANGUS FILET MIGNON\* 69 GF

Boursin Crust, Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Au Poivre

# CEDAR PLANK ROASTED LOCH DUART SALMON\* 42 GF

Sea Island Red Pea Winter Succotash, Miso Collard Greens, Cajun Cream Sauce

#### APPLE CIDER GLAZED PORK TENDERLOIN 42 GF

Caramelized Sweet Potato, Rainbow Swiss Chard, Roasted Cauliflower, Fennel Onion Jam

# TRUFFLED CHICKEN AND WILD MUSHROOOM POT PIE 34

Black Truffle, Rutabaga, Turnip, Potatoes, Puff Pastry

## BELUGA LENTIL SHEPHERD'S PIE 29 VEG, V, GF

Curry Spiced Mashed Potatoes, Chopped Spinach, Roasted Root Vegetables, Tahini Yogurt, Crispy Sweet Potato

## **DESSERTS**

## WHITE CHOCOLATE POMEGRANATE CRÈME BRULEE 14 GF, VEG

Edible Honey Bee, Honey Meringue, Pomegranate Orange Gel

## CHOCOLATE OPERA TORTE 14 VEG, GF, CN

Amaretto Cherry Compote, Cherry Plum Sauce, Chocolate Chantilly, Candied Hazelnuts