

DINNER MENU

4PM - 9PM

CERTIFIED ANGUS BEEF POT ROAST 35

Tender beef pot roast with red wine demi-glace, served with Yukon Gold mashed potatoes and seasonal vegetables.

CHICKEN PARMESAN 30

Crispy breaded chicken breast with rich marinara sauce, topped with melted mozzarella and Parmesan cheese, served with buttered spaghetti.

CHEESE STUFFED PORTOBELLO MUSHROOM 28

Portobello mushroom filled with quinoa & stewed tomatoes topped with sauteed spinach & crispy goat cheese served with herb roasted fingerling potatoes & seasonal vegetables.

BISON SHORT RIBS 34

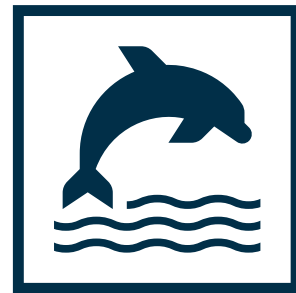
Braised bison short ribs glazed with blueberry BBQ sauce served with creamy wild rice.

BISON MEATLOAF 30

Bison meatloaf topped with tomato chutney served with roasted potatoes & butternut squash puree.

NEW YORK STRIPLOIN STEAK 42

10-ounce New York Striploin grilled to your desired doneness, topped with roasted mushroom medley and served with mashed potatoes, vegetable medley & creamy peppercorn sauce.



PASTA'S

4PM - 9PM

5 CHEESE RAVIOLI 22

12 house-made 5 cheese ravioli in Alfredo sauce with rendered diced pork belly served with garlic toast.

SPAGHETTI & MEATBALLS 22

Spaghetti in marinara sauce topped with 3 house-made beef meatballs & shaved parmesan cheese served with garlic toast.

SMOKED DUCK BREAST & RICOTTA TORTELLINI 24

12 house-made tortellini filled with smoked duck breast & ricotta cheese in brown butter with sage & roasted mushroom medley served with garlic toast.

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

RESTRICTIONS APPLY. TAXES AND GRATUITY EXTRA.
15% GRATUITY IS ADDED FOR GROUPS OF 8.