



STARTERS

Hummus 8

Chickpea puree with tahini and crispy chickpeas, California olive oil and crispy pita (Vegan)

Burrata.....12

Classic creamy Italian cheese served with fresh fruit, crispy prosciutto, local microgreens and quince paste

Oysters Three Ways18

6 oysters served 3 different ways; with sturgeon caviar, with fresh relish and with house made vinegar mignonette

Ahi Stack 12

Fresh ahi tuna and avocados tossed in poke dressing, served with crispy onions and wasabi aioli

Crispy Calamari..... 14

Crispy calamari steak strips, served with fried capers, gremolada, house aioli and lemon wedges

Coconut Shrimp..... 16

Mexican shrimp breaded in shredded coconut, served with sweet chili sauce

Pickles..... 12

Selection of house made pickles, served with rye crisp

Gazpacho 8

Traditional Spanish cold tomato and vegetable soup, served with bay shrimp

Caesar Salad 9

Classic Caesar dressing, house made croutons, Parmesan and anchovy

Leticia's Salad 12

Chef Justin's wife's favorite salad, fresh greens, candied walnuts, blue cheese, dried cranberries, croutons and smoked chicken tossed in a balsamic vinaigrette

*Please inform your server if you have any dietary restrictions.
It is our pleasure to accommodate the needs of our members and guests. If we are unable to modify the dish of your choice to your specifications, we will work with you to find an appropriate substitute.*



FEATURED FARE

*You may substitute starch for zero carb cauliflower rice
Entrées include choice of small house salad or cup of soup du jour
Gluten free bread available, ask server for details*

Steaks

Grilled to your specifications , served with choice of sauce (béarnaise, veal glaze, house made steak sauce, peppercorn), choice of potato (pave, mash, fries, sweet potato fries, baked) and seasonal vegetables

Buffalo Ribeye	56
Prime Grade Ribeye	45
45 Day Dry Aged Prime Ribeye	65
Bacon Wrapped Filet Mignon	46
American Wagyu Coulotte	35
Montana Lamb Loin Chop	40

Additions

<i>Sautéed Local Mushrooms.....</i>	<i>4</i>
<i>3 Coconut Shrimp.....</i>	<i>12</i>

Entrées

Scottish Salmon	40
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Grilled Scottish salmon steak, served on squid ink pasta with tarragon vanilla cream sauce

Pastrami Duck	36
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Half duck pastrami cured, served with creamy smoked spätzle and house made sauerkraut

Bacon Chop	24
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House cured and smoked Kurobuta pork chop, served with garlic mashed potatoes, vegetable of the day and whole grain mustard

Chicken Fried Chicken	20
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Crispy free range chicken thighs, served with white gravy, mashed potatoes and vegetable of the day

Crispy Tofu.....	22
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Crispy organic tofu steak, served on giant pasta shells with a roast bell pepper coulis and cherry tomato slaw

EXECUTIVE CHEF JUSTIN SCHEIHING

Consumer Advisory: "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Please consult your physician or public health official for further information."