

Lunch - \$15

First Course

Mixed green salad with apples, goat cheese, black walnuts, and red wine vinaigrette

Soup of the day

Second Course

Grilled Cheese - whipped goat cheese, gruyere, white cheddar, bacon and pickled bread and butter pickles on wheat bread with fries

Steak Frites - Red wine marinated hanger steak served with fries

Blackened Chicken Salad - cast iron seared campo Lindo chicken breast, mixed green salad with shaved radish apples, blue cheese and balsamic vinaigrette

Dinner- \$33

First Course

Mixed greens salad with pears, goat cheese, black walnuts and red wine vinaigrette

Soup of the day ~ meat or vegetarian

Crispy cheese curds and brussels sprouts with mustard aioli

Sauteed free range chicken livers on crostini with bacon, capers and a white wine shallot sauce

Second Course

Short Ribs - polenta, horseradish gremolata, jus

Trout - bacon, rosemary, sweet peppers, wild rice blend

Cauliflower Steak - melted leeks, white cheddar cheese sauce, crispy onions and capers

Third Course

Almond and chocolate bread pudding with buttermilk ice cream

Berry and sage cobbler with orange whipped cream