



GF – Gluten Free; V – Vegan; D – Dairy Free; Vg – Vegetarian
**All marked items can be adjusted for allergy-related concerns, let your server know.*

APPS

Beer-Battered French Fries - \$7.50 (V, D)

Sweet Potato Fries - \$7.50 (V, D)

Mixed Charcuterie Board- \$35 (GF*)
Cured meats, local cheeses, warm bread, an assortment of crackers, house-made chutneys

Potato Skins - \$20 (GF*)
Mixed cheese, bacon lardon, chives; served with sour cream

Baked Brie - \$22 (GF*)
Oven-baked brie served with warm crostini, blackberry compote, honey & thyme

Soup of the Day- \$12
Served with house-made bread

SANDWICHES & BIGGER BITES

Beef Dip- \$26
Served on a toasted schiacciata herb bun with jus, horseradish aioli, Swiss cheese

Monte Cristo - \$24
Ham, turkey, Swiss cheese, house-made ranch, honey mustard; served on white Texas toast

Chicken Fingers & Fries - \$18 (D*)
Served with ketchup & plum sauce

Halibut & Chips - \$35
Beer-battered halibut, house-made tartar sauce, coleslaw; served with fries

Margherita Pizza - \$28
Tomato sauce, basil, mozzarella, extra virgin olive oil

Prosciutto & Red Onion Pizza - \$28
Béchamel base, red onion, prosciutto, mozzarella, shaved parmesan, hot honey

BOWLS

Pad Thai- \$28 (D*)
Chicken, egg, julienned carrots & peppers, pad Thai sauce, peanuts, bean sprouts, green onion, cilantro

Curry Bowl - \$24 (GF*, V)
Aromatic curry served with basmati rice & seasonal vegetables & naan bread

Kale Caesar Salad - \$22 (GF*)
Mix of kale & romaine, house-made caesar dressing, croutons, shaved parmesan, mixed cheese, & mennonite bacon

Harvest Salad - \$25 (GF, V*)
Pickled beet, quinoa, kale, roasted pumpkin seeds, roasted butternut, dried cranberries, apple & brown sugar vinaigrette

Mussels - \$29 (GF*)
Spicy chorizo & Tomato sauce. Served with house-made bread

For all Bowls—add chicken (\$10) or halibut (\$18).

MAINS

Prime Rib Dinner (10 oz) - \$55 (GF*)
Slow-roasted 10 oz prime rib served with house-made au jus, garlic mashed potatoes, and seasonal vegetables; cooked to medium-rare unless otherwise requested; available Friday & Saturday 4PM onward

Grilled Ribeye (10 oz) - \$55 (GF*)
Served with garlic mashed potatoes, seasonal vegetables, and bacon cream sauce

Grilled Halibut - \$42 (GF*)
Citrus gel, cauliflower purée, fingerlings, seasonal vegetables

Creamy Spinach & Mushroom Gnocchi - \$30
Gnocchi with a blend of mushrooms, spinach, cream sauce, garnished with crispy leeks

Lasagna - \$28
Classic layered pasta with house-made meat sauce, ricotta, mozzarella, and parmesan

Duck Confit - \$45 (GF*)
Leek risotto, seasonal vegetables, cranberry & red wine reduction