

## SMALL PLATES

### Godzilla SUSHI Roll | 11

ahi tuna, scallion, tempura deep fried, unagi sauce, sriracha

### Potato-Parmesan Croquettes | 8

crispy fried potato and parmesan croquettes, ranch dressing

### Shrimp Cocktail | 12

spiced grilled and chilled large shrimp, cocktail sauce, lemon

### Beer-Battered Asparagus | 10

asparagus spears, chipotle aioli

## LARGE PLATES

All entrées are served with a complimentary basket of freshly baked bread rolls and butter.

Add a cup **soup** OR a **house green salad** OR a small **caesar salad** to your entrée | 2

### Duck Breast | 29

pan-seared Maple Leaf Farms duck breast, red grape cabernet reduction; parmesan-chive potato pancake, sautéed summer squash

### Angus Beef Short Rib | 36

48-hour sous-vide braised black angus short rib; brussels sprouts, heirloom potato and mushroom succotash, peppered demi-glace

### Surf & Turf | 42

8oz black angus filet mignon steak, tarragon compound butter, grilled shrimp heart; baked potato and sautéed summer squash

### Thai Seafood Curry | 27

large shrimp, wild Alaskan cod, summer squash, coconut milk, yellow curry, sticky rice, cilantro, lime

### Lamb Shank Cacciatore Style | 34

braised lamb shank, root vegetables, tomato, rosemary and pomegranate; parmesan-chive potato pancake, sautéed summer squash

**Ask your server about tonight's Dessert specials!**

prices do not include sales tax | corkage fee \$15 per 750ml bottle (waived with bottle purchase) | split charge \$5

please inform your server of any allergies or dietary restrictions | substitutions respectfully considered | consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness