



ENTREES

ARCTIC CHAR 25

Arctic Char cooked a la Plancha with Brown Garlic Butter, Roasted Shiitake Mushrooms, Brussels Sprouts, and Heirloom Root Vegetables. Served atop Quinoa and Lentils with Butternut Squash Puree

STEAK FRITES* 25

10oz. New York Strip served with House Cut French Fries

SEAFOOD LINGUINE 25

Mussels, Shrimp, Scallop on Housemade Linguine with White Wine Garlic. Served with Grilled Baguette

PORK LOIN* 21

Blackened on the grill, served with Cheddar Risotto Cakes, Braised Greens and Poblano Cream

SCALLOP AND LOBSTER RISOTTO 27

Pan-Seared Scallops, Lobster, Lemon Dill Butter with Bok Choy and Romano Risotto

CHICKEN BREAST "Under a Brick" 21

Skin on Chicken Breast cooked "Under a Brick" with Braised Greens, Roasted Fingerling Potatoes, Sunchokes

VEGGIE GNOCCHI 17

Seasonal Vegetables, Fresh Gnocchi, Pesto, Parmesan, Balsamic Reduction

SIDES

BOK CHOY with SHIITAKE MUSHROOMS and

ROASTED BUTTERNUT SQUASH 9

ROASTED FINGERLING POTATOES 7

BRUSSELS SPROUTS 8

BRAISED GREENS 7

HOUSE CUT FRIES 7

HOUSE CUT SWEET POTATO FRIES 7

SAUTEED SEASONAL VEGETABLES 8

DESSERTS

MEAN MORGAN'S CHEESECAKE 8

Housemade Strawberry Cheesecake with Strawberry Sauce.

CANDIED BACON 6

Isn't this already on the menu? Yes. For dessert? Yes.

BURGERS/SANDWICHES

All Burgers/Sandwiches come with your choice of house cut French Fries, Sweet Potato Fries or a Salad. Or substitute a cup of soup for an additional \$2.

DOUBLE GRILLED CHEESE BURGER* 19

A grilled cheese sandwich makes up the bun for this one!

THE BURGER 14

Roseda Farms Dry-aged Beef, American Cheese, B&B Pickles, Lettuce, Red Onion, Tomato*

STEAK SANDWICH 16

Shaved Ribeye, Monterrey Jack, Caramelized Onions, Beef Au Jus, Horseradish Cream

GRILLED CHEESE 10

Country Bread, choice of American, Gruyere, Monterrey Jack or Cheddar

CUBANO 15

Pressed a la Plancha with Ham, Braised Pulled Pork, Mustard, Gruyere, Pickles

FRIED CHICKEN BLT 15

Housemade Aioli, Lettuce, Tomato, Cheddar, Bacon