

JAMES JENNINGS

Executive Chef

AND STAFF

FIRST BITES

CREAM OF CRAB

jumbo lump, chives

BUTTERNUT SQUASH SOUP (V)

toasted pumpkin seed, cinnamon crema

ICEBERG COBB

bacon, bleu cheese, tomato, egg, avocado ranch

SMOKED SALMON CAESAR

fresh radishes, pumpernickel, toasted parmesan

2 PIECE LAMB CHOPS

bourbon, dark chocolate, herb almonds

DINNER

STEAK FRITES

flat iron, truffle fries, grilled asparagus, city cafe steak sauce

CHICKEN MEDALLIONS

potato hash, stringbeans, smoked mozzarella, pancetta, marsala cream

ORGANIC SALMON PAD THAI

teriyaki glaze, lo mein noodles, broccoli, red peppers, peanuts, scallions, bean sprouts

GRILLED BRONZINI

whipped potatoes, spinach, melted cherry tomatoes, charred lemon, beurre blanc

SOMETHING VEGAN (V)

acorn squash stuffed with butternut squash and spaghetti squash, quinoa, spiced vegetable sauce

DESSERT

JAMES' BREAD PUDDING

white & dark chocolate, caramel sauce

WARM BLONDIE ALA MODE

Vanilla Ice Cream, chocolate & caramel sauces, fresh berries

RASPBERRY LEMON CHEESECAKE

graham cracker crust, raspberry puree, whipped cream, berries