

# 4 & 5

## CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

### **Roasted Garlic Hummus 12.95**

carrots, pepitas, pomegranate seeds, fresh dill, grilled pita bread, lavash chips... not your average hummus!

### **Crispy Pork Belly Tacos 14.95**

corn tortillas, avocado purée, salsa verde, queso fresco, radish, pickled red onion, house made tortilla chips, poblano salsa

### **Lobster & Shrimp Roll 19.95**

chilled, new england style split top bun, shredded lettuce, asparagus, russian sauce, choice of side

### **Grilled Halibut 29.95**

asparagus & artichoke heart risotto, carrots, peas, thyme, white wine, lemon butter

### *Featured Beer*

#### **Modist Brewing Co.**

Teal Label Can 5

West Coast IPA 6.3% ABV

## **PRIME RIB** after 5pm

### **Thursday, Friday & Saturday**

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

**Queen Cut 32.95   King Cut 39.95**

\*\* consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.