



SOUPS & SALADS

SOUP OF THE DAY (8)

CHEFS DAILY CREATION

FRENCH ONION SOUP (9)

VEAL STOCK, CARAMELIZED ONIONS,
SHERRY, BAGUETTE & SWISS CHEESE

SEASONAL GREENS (7)

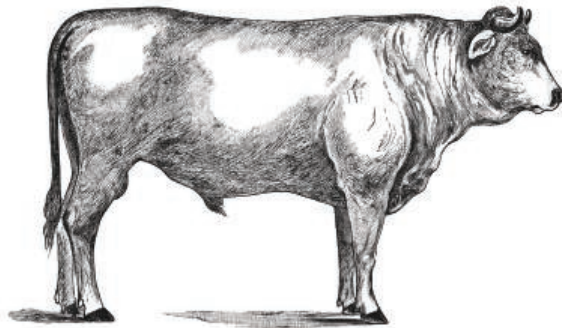
BABY LETTUCES, MARINATED FENNEL, APPLE VINAIGRETTE,
TOASTED PISTACHIOS

CAESAR SALAD (9)

BABY ROMAINE, POACHED EGG, PORK BELLY, BAGUETTE,
ROASTED GARLIC DRESSING

ROASTED BEET SALAD (8)

SEASONAL GREENS, CANDIED PECANS, FRIED LEEKS,
BLUE CHEESE VINAIGRETTE



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

APPETIZERS

YELLOWFIN TUNA (12)

SEARED YELLOWFIN TUNA, TOGARASHI,
GINGER WASABI AIOLI & PEA TENDRILS

SHRIMP COCKTAIL (14)

POACHED SHRIMP, COCKTAIL SAUCE & LEMON

TAMWORTH PROSCIUTTO (9)

PROSCIUTTO, GRILLED BREAD, TOMATO CONFIT,
OLIVE OIL

TOSCANO SALAMI (9)

HERTIAGE BREED PORK, FENNEL & SANGIOVESE
GRILLED BREAD, TOMATO CONFIT, OLIVE OIL

MARKET CHEESE (8)

CHEFS SELECTION OF IMPORTED OR DOMESTIC CHEESE,
PRESERVE, GRILLED ARTISAN BREAD

PORT FRIES (8)

DOUBLE COOKED & SERVED WITH HARISSA AIOLI

MUSSELS (12)

FENNEL, GINGER, GARLIC, COCONUT CURRY, CILANTRO &
GRILLED BREAD

CRAB CAKES (18)

BLUE LUMP CRAB, SEASONAL SLAW, REMOULADE,
PAPRIKA OIL

PORTOBELLO FLATBREAD (14)

MARINATED PORTOBELLO, PINE NUT GREMOLATA,
SMOKED TOMATO, FETA CHEESE, BALSAMIC VINEGAR,
& EXTRA VIRGIN OLIVE OIL

SIDES

MUSHROOM FRICASSEE (10)

SEASONAL VEGETABLES (9)

ASPARAGUS (12)

RUSSET POTATO PUREE (8)

CHIPOTLE MASHED SWEET POTATOES (8)

USDA PRIME STEAKS

SERVED WITH YOUR CHOICE OF BEARNAISE
BORDELAISE SAUCE & CHIMICHURRI

RIBEYE (36)

RICH, TENDER, JUICY AND FULL FLAVORED WITH GENEROUS
MARBLING THROUGHOUT

FILET MIGNON (38)

MOST TENDER OF STEAKS, LITTLE TO NO FAT, MEDIUM
BEEF FLAVOR

NY STRIP (32)

FLAVORFUL CUT WITH TEXTURE, FIRM TO THE BITE &
GREAT BEEF FLAVOR

SEAFOOD

SCALLOPS (30)

PAN SEARED & SERVED WITH LEMON CAPER BUTTER
SAUCE

GRILLED SHRIMP (30)

HEAD ON SHRIMP, WHOLE ANCIENT GRAINS BLEND,
PALACIOS CHORIZO, LEEK, GARLIC, AVOCADO

MARKET FISH (MP)

ASK YOUR SERVER FOR TODAY'S CHOICE

PLATES

CHICKEN BREAST (24)

MARINATED ROASTED ORGANIC CHICKEN,
SEASONAL VEGETABLES & POBLANO PEPPER MOLE

AMERICAN WAGYU BEEF SLIDERS (16)

RACLETTE CHEESE, HOUSEMADE KETCHUP,
ROASTED JALAPENO AIOLI, BABY PICKLES &
HANDCUT FRENCH FRIES

PORK TENDERLOIN (26)

BERKSHIRE PORK, ROASTED BRUSSEL SPROUTS,
GUAJILLO PEPPER, HORSERADISH SWEET POTATOES,
SHERRY DEMI-GLACE

LINGUINI (22)

GARLIC MARINATED TOMATOES, OLIVE OIL, BASIL,
ROASTED ASPARAGUS, TOASTED PINE NUTS,
MONTAMORE CHEESE

ADD MARKET FISH (MP)

ADD GRILLED SHRIMP (12)

WINES BY THE GLASS & BOTTLE

WHITE

RIESLING, DR. LOOSEN (8 | 30)
MOSEL, GERMANY

PINOT GRIGIO, TOMMASI (9 | 34)
VENETO, ITALY

SAUVIGNON BLANC, KONO (8 | 30)
MALBOROUGH, NEW ZEALAND

CHARDONNAY, SIMI (10 | 38)
SONOMA, CALIFORNIA

CHARDONNAY, BLACK'S STATION (8 | 30)
DUNNINGAN HILLS, CALIFORNIA

TORRONTES, PIATTELLI (9 | 34)
CAFAYATE, ARGENTINA

RED

MERLOT, CLINE (9 | 34)
SONOMA, CALIFORNIA

MALBEC, ELSA BIANCHI (9 | 34)
MENDOZA, ARGENTINA

PINOT NOIR, LEFT COAST CELLARS (15 | 58)
WILLAMETTE VALLEY, OREGON

PINOT NOIR, ANTHONY & DOMINIC (12 | 46)
CENTRAL COAST, CALIFORNIA

CABERNET SAUVIGNON, HEDGES HIP (12 | 46)
COLUMBIA VALLEY, WASHINGTON

CABERNET SAUVIGNON/MERLOT, CHAUTEAU (11 | 42)
LA-GRANGE CLINET

BORDEAUX, FRANCE

RED BLEND, PEIRANO ILLUSION (8 | 30)
LODI, CALIFORNIA

TEMPRANILLO, VINO ZACO (10 | 38)
RIOJA, SPAIN

MALBEC, SANTA JULIA ORGANICA (9 | 34)
MENDOZA, ARGENTINA

CHAMPAGNE | SPARKLING & ROSE

CASCINETTA VIETTI MOSCATO D'ASTI (16)
PIEMONTE, ITALY

ST. JAMES HOTEL, PRIVATE LABEL (7 | 26)
CALIFORNIA

IL FOLLO, BRUT ROSE (9 | 35)
VENETO, ITALY

ROSE, COTES DU RHONE (12 | 46)
RHONE, FRANCE

BLU PROSECCO (10)
MONTEFORTE D'ALPONE, ITALY

PROHIBITION COCKTAILS | 9

SCOFFLAW

TEMPLETON RYE WHISKEY, DRY VERMOUTH,
LEMON JUICE & SPLASH OF GRENADINE

BLOOD & SAND

DEWARS SCOTCH, SWEET VERMOUTH,
CHERRY HEERING & ORANGE JUICE

LUCIEN GAUDIN

BEEFEATER GIN, COINTREAU, CAMPARI &
DRY VERMOUTH

BOULEVARDIER

MAKER'S MARK BOURBON, CAMPARI
& SWEET VERMOUTH

SPECIALTY COCKTAILS

THE CHRISTOPHER | (11)

TEMPLETON RYE WHISKEY, ST. GERMAIN LIQUEUR,
CAMPARI, BASIL & LEMON

JUNE BUG | (10)

CASAMIGOS BLANCO TEQUILA, ST. GERMAIN
LIQUEUR, GINGER BEER, LIME JUICE, CUCUMBER,
MINT & BITTERS

GROVE'S DELIGHT | (10)

BACARDI RUM, MYERS'S RUM, MALIBU RUM,
COINTREAU, ORANGE JUICE, PINEAPPLE JUICE,
LEMON, LIME & 7-UP

THE SHAUNA | (8)

TITO'S VODKA, FRESH CUCUMBER, LEMON, 7-UP,
SODA & SIMPLE SYRUP

THE PORT BREEZE | (10)

CHAMBORD, PROSECCO & LEMON JUICE

SPECIALTY MARTINIS

TWISTED LEMON DROP | (10)

ABSOLUT CITRON VODKA, DEEP EDDY LEMON
VODKA, LIMONCELLO, LEMON JUICE, SPARKLING
WINE

ANTOINETTE | (11)

SOMBRA MEZCAL, DRY VERMOUTH, ST. GERMAIN
LIQUEUR, BITTERS

GABRIEL'S REQUEST | (11)

BULLEIT RYE WHISKEY, COURVOISIER, SWEET
VERMOUTH, BENEDICTINE, BITTERS

TAP BEER

DOWNWARD SPIRAL (6.00 | 16oz)
IPA - HASTINGS, MN - 7.4% ABV

FAIR STATE VIENNA LAGER (6.00 | 16oz)
MINNEAPOLIS - MINNESOTA - 5.3% ABV

LIFT BRIDGE HOP DISH IPA (6.50 | 16oz)
STILLWATER - MINNESOTA - 7.5% ABV

LEFT HAND MILK STOUT (7.00 | 16oz)
SWEET STOUT (NITRO) - COLORADO - 6.0% ABV

ROGUE DEAD GUY ALE (7.00 | 16oz)
GERMAN MAIBOCK - OREGON - 6.5% ABV

LAGUNITAS SUMPIN' EASY (6.00 | 16oz)
APA - CALIFORNIA - 5.7% ABV

HOEGAARDEN (6.00 | 16oz)
WITBIER - BELGIUM - 4.9% ABV

FOUNDERS DIRTY BASTARD (6.00 | 16oz)
SCOTCH ALE - GRAND RAPIDS, MI - 8.5% ABV

HAPPY ENDING | (11)

RUMCHATA, CROWN ROYAL MAPLE, JAGERMEISTER

THE FLIRT | (9)

STOLI RASPBERRY VODKA, SPARKLING
WINE, CHAMBORD, PINEAPPLE & CRANBERRY

SAINT HENDRICK | (11)

MUDDLED CUCUMBER, HENDRICKS GIN
& ST. GERMAIN LIQUEUR