



## SOUPS & SALADS

### SOUP OF THE DAY (9)

CHEFS DAILY CREATION

### FRENCH ONION SOUP (9)

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

### SEASONAL GREENS (8)

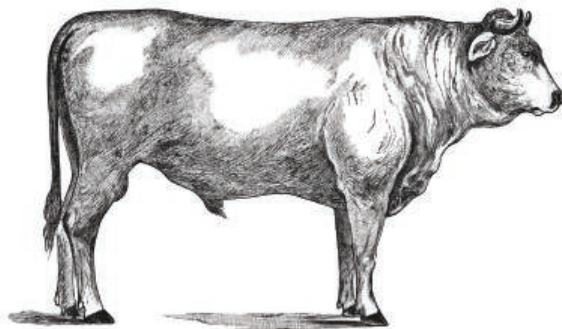
BABY LETTUCES, ROASTED FIGS, TOASTED PINE NUTS  
& CRANBERRY VINAIGRETTE

### 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

### SHRIMP COCKTAIL (14)

POACHED SHRIMP, COCKTAIL SAUCE & LEMON

### TAMWORTH PROSCIUTTO (9)

PROSCIUTTO, BREAD, TOMATO CONFIT & OLIVE OIL

### TOSCANO SALAMI (9)

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

### MARKET CHEESE (8)

CHEFS SELECTION OF IMPORTED OR DOMESTIC CHEESE  
PRESERVE, ARTISAN BREAD

### PORT FRIES (8)

DOUBLE COOKED & SERVED WITH HARISSA AIOLI

### MUSSELS (14)

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

### CRAB CAKES (18)

BLUE LUMP CRAB, SEASONAL SLAW, REMOULADE,  
PAPRIKA OIL

### FLATBREAD (14)

CRISPY PROSCIUTTO, ROMESCO, FETA CHEESE,  
ROASTED GRAPES & SMOKED SHALLOT VINAIGRETTE

## SIDES

### MUSHROOM FRICASSEE (10)

### SEASONAL VEGETABLES (9)

### ASPARAGUS (12)

### RUSSET POTATO PUREE (8)

### CHIPOTLE MASHED SWEET POTATOES (8)

## STEAKS

SERVED WITH YOUR CHOICE OF BEARNAISE  
BORDELAISE SAUCE & ÉTOUFFÉE

### RIBEYE (38)

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

### FILET MIGNON (40)

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

### NY STRIP (36)

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

## SEAFOOD

### SCALLOPS (30)

PAN SEARED, ARBORIO RICE, MUSHROOMS,  
LEEK & PARMESAN

### GRILLED SHRIMP (28)

HEAD ON SHRIMP, SPAGHETTI, ARTICHOKE,  
GARLIC, BRAISED GREENS, SUNDRIED TOMATO &  
LEMON BUTTER SAUCE

### MARKET FISH (MP)

ASK YOUR SERVER FOR TODAY'S CHOICE

## PLATES

### CHICKEN BREAST (24)

MARINATED ORGANIC CHICKEN, GREAT NORTHERN  
BEAN RAGOUT, SPANISH CHORIZO, BUTTERNUT  
SQUASH & KALE

### PORK TENDERLOIN (26)

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

### POTATO GNOCCHI (20)

HAND-ROLLED, TOMATO-HARISSA SAUCE, SHALLOT,  
FENNEL, MUSHROOMS, KALE & PEPITAS

### 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, PAUL HOBBS CROSSBARN** (13 | 50)

SONOMA COUNTY, CALIFORNIA

## 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 CMS** (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** (19)

PIEMONTE, ITALY

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

CALIFORNIA

**IL FOLLO, BRUT ROSE** (10 | 38)

VENETO, ITALY

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

RHONE, FRANCE

**BLU PROSECCO** (12)

MONTEFORTE D'ALPONE, ITALY

# PROHIBITION COCKTAILS | 10

## 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 | (12)

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

### TWISTED LEMON DROP | (10)

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

### ANTOINETTE | (12)

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 - MINNESOTA - 7.4% ABV

**ODELL 90 SHILLING** (6.00 | 16oz)

SCOTTISH ALE - FORT COLLINS, CO - 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

**BELLS HOPSLAM ALE** (7.00 | 12oz)

AMERICAN IMPERIAL IPA - MICHIGAN - 10% ABV

**HOEGAARDEN** (7.00 | 16oz)

WITBIER - BELGIUM - 4.9% ABV

**FOUNDERS DIRTY BASTARD** (6.00 | 16oz)

SCOTCH ALE - GRAND RAPIDS, MI - 8.5% ABV

## SPECIALTY MARTINIS

**HAPPY ENDING** | (12)

RUMCHATA, CROWN ROYAL MAPLE, JAGERMEISTER

**THE FLIRT** | (9)

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

**SAINT HENDRICK** | (14)

MUDDLED CUCUMBER, HENDRICKS GIN  
& ST. GERMAIN LIQUEUR