

-STARTERS & SHARED-

Maple Bourbon Brussel Sprouts 16

bacon | confit tomato | balsamic | parmesan

Burrata Bruschetta 18

crostini | burrata | confit tomato | garlic | fried basil | balsamic

Kung Pao Cauliflower 18

tempura | peanuts | gochujang aioli

Calamari 20

red wakame | lemon butter | banana peppers | sweet drop peppers | aioli

Potato Chop 19

mashed potatoes | beef | parsley | zip sauce

Phoenix Tail Shrimp 22 GF

fried shrimp | arugula carrot slaw | wakame | togarashi | gochujang aioli | chive

Soup DuJour 12

fresh, seasonal, everchanging

Lobster Bisque 15

Soup Flight 20

lobster bisque | soup DuJour | house garlic bread

-HANDHELDS-

All Handhelds Served with Fries, Upgrade to Truffle Fries 6

Bistro Smash Burger 23

8oz organic beef | caramelized onion | white cheddar | fried egg | bistro sauce | brioche

Spicy Grilled or Crispy Chicken Sandwich 23

spicy chipotle aioli | spicy slaw | cucumber | brioche

Black Bean Chipotle Burger (VG) 22

spring greens | sun dried tomato | garlic aioli | brioche

Grilled Cheese Sandwich (VG) 22

Texas toast | boursin cheese | havarti cheese | add bacon 2

-SALAD-

Caesar 15

gem lettuce | cured egg yolk | parmesan | parm tuile

Roasted Beet & Arugula 17

spring mix | jalapeno honey beet puree | fresh shaved beets | honey goat cheese | honey vinaigrette | pistachio dukka

Harvest Salad 17

spring greens | apples | roasted squash | feta | cranberry chutney | honey walnuts | apple vinaigrette

Add chicken 8 | Add Shrimp 12 | Add Salmon 12

Chef De Cuisine: Angus Johnson

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

-PASTA-

Braised Beef Ragu 29

pappardelle | braised beef red sauce | lemon whipped ricotta | basil | herbed oil | toasted bread crumbs

Butternut Squash 27

fettuccine | butternut squash mornay | red pepper corn | toasted papitas | chive | parmesan

Pesto Caprese Paccheri 28

paccheri | pesto mornay | torn mozzarella | confit tomato | pistachio | fried basil leaves

-SEAFOOD-

Chilean Sea Bass 47

garlic whipped potato | spinach | red pepper glaze | citrus gremolade

Seared Citrus Salmon 37

salmon | risotto | asparagus | citrus beurre blanc

Walleye Piccata 26

capers | artichoke | garlic whipped potato | haricot vert | rainbow carrot

-LAND FARE-

Lamb Chops 47

parmesan risotto | heirloom carrot | citrus chimichurri

Braised Short Rib 39

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip sauce

Lemon Chicken Piccata 28

capers | artichoke | roasted garlic whipped potato | haricot vert | rainbow carrot

Pork Osso Bucco 39

roasted garlic whipped potato | heirloom carrot | haricot vert | Luna zip sauce

-HAND CUT STEAKS-

14oz Prime Ribeye 59

asparagus | potato pavé | Luna zip sauce

7oz Prime Filet 49

asparagus | potato pavé | Luna zip sauce

-DESSERT-

-Lemon Blueberry Mascarpone 14 -Carrot Cake 14

-Crème Brûlée Cheesecake 16 -Flourless Chocolate Cake 16

all desserts served with vanilla bean ice cream

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