

# MEAT & POULTRY

## ETHIOPIAN CHICKEN 29

PAN SEARED, OVEN FINISHED  
ETHIOPIAN SPICED BERBERE RAGOUT

## 8 OUNCE CENTER CUT FILET MIGNON 39

PAN SEARED, OVEN FINISHED BUCKHEAD BEEF  
CENTER CUT TENDERLOIN,  
DAILY VEGETABLE, NOJA MASHED POTATOES

## MAPLE LEAF DUCK BREAST 31

CHERRY-RED WINE REDUCTION

## COLORADO LAMB CHOPS 44

STRAUSS FARMERS LAMB RACK,  
CHEF'S VEGETABLES, FINGERLING POTATOES,  
RED WINE REDUCTION

## 14 OUNCE PORK CHOP 36

HERITAGE FARMS CHESHIRE PORK,  
QUINOA-KALAMATA OLIVE SALAD,  
CHEF'S VEGETABLES, HARISSA PUREE

## 8 OUNCE HANGER STEAK 34

"THE BUTCHER'S FILET", GRILLED,  
GOAT CHEESE, NOJA MASHED POTATOES

# FRESH FISH

## PANKO CRUSTED FISH 34

BRAISED NAPPA CABBAGE, FINGERLING POTATOES,  
GINGER-MISO BROTH VINAIGRETTE

## PAN SEARED SKUNA BAY SALMON 36

LEMON-CAPER SAUCE, SPINACH AND  
BELL PEPPERS, FINGERLING POTATOES

## HOOK & LINE CAUGHT 34

DAILY SELECTION OF FRESH FISH,  
CREATED WITH SEASONAL, LOCAL FLAVORS

SURCHARGE FOR SPLIT PORTIONS AND ANY SUBSTITUTIONS.