

## MEAT & POULTRY

<b>Ethiopian Chicken</b>	29
Sautéed Vegetables, Ethiopian Spiced Berbere Sauce	
<b>8 oz. Filet Mignon</b>	39
Farm Vegetables, NoJa Potatoes, Red Wine Reduction	
<b>Maple Leaf Duck Breast</b>	31
Baby Bok Choy, Rum Infused Jasmine Rice, Aged Balsamic-Cherry Reduction	
<b>8 oz. Hanger Steak</b>	32
NoJa Potatoes, Local Vegetables, Red Wine Reduction	
<b>Braised Lamb Shank</b>	33
Strauss Farms Lamb Shank, Fingerling Potatoes, Farm Vegetables, Braising Liquid	
<b>14 oz. Bone-In Stuffed Pork Chop</b>	36
Cheshire Pork Stuffed with Spinach, Bacon, Brie, Parmesan, Chef's Vegetables, Fingerling Potatoes	
<b>16 oz. Kansas City Strip</b>	48
Dry-Aged for 45 Days, Farm Vegetables, NoJa Potatoes, Red Wine Reduction	

### ADD TO ANY STEAK

Blue Cheese Cream	3	Foie Gras (2 oz)	15
Mushroom-Peppercorn Sauce	3	2 Seared U-10 Scallops	12
Goat Cheese	3	5 Grilled Gulf Shrimp	8

## FRESH FISH

<b>Panko Crusted Fish</b>	34
Panko Bread Crumbs, Pan Fried, Miso-Ginger Sauce, Brussel Sprouts, Fingerling Potatoes	
<b>Skuna Bay Salmon</b>	36
Lemon Caper Sauce, Sautéed Peppers and Spinach, Fingerling Potatoes	
<b>Hook &amp; Line Caught</b>	34
Chef's Daily Preparation with Seasonal, Local and Regional Flavors	

Surcharge for split portions