

MEAT & POULTRY

We recommend a steak temperature between Medium Rare and Medium for optimum flavor and tenderness. We cannot be responsible for the color, flavor or tenderness of steaks ordered Medium Well or Well Done.

Ethiopian Chicken	29
Sautéed Vegetables, Ethiopian Spiced Berbere Sauce	
8 oz. Filet Mignon	39
Farm Vegetables, NoJa Potatoes, Red Wine Reduction	
Maple Leaf Duck Breast	31
Baby Bok Choy, Rum Infused Jasmine Rice, Aged Balsamic-Cherry Reduction	
8 oz. Hanger Steak	32
NoJa Potatoes, Local Vegetables, Red Wine Reduction	
14 oz. Bone-In Stuffed Pork Chop	36
Cheshire Pork Stuffed with Spinach, Bacon, Brie, Parmesan, Chef's Vegetables, Fingerling Potatoes <i>(Please allow extra time for this very thick chop to cook)</i>	
16 oz. Kansas City Strip	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

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

Surcharge for split portions