

## 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 Wild Mushrooms & Herbs,  
Chef's Vegetables, Fingerling Potatoes, Citrus Glaze  
*(Please allow extra time for this very thick chop to cook)*

**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,  
Nappa Cabbage Sauté, 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