

## 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.*

<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
Nappa Cabbage Sauté, Rum Infused Jasmine Rice, Aged Balsamic-Cherry Reduction	
<b>8 oz. Hanger Steak</b>	32
NoJa Potatoes, Local Vegetables, Red Wine Reduction	
<b>14 oz. Bone-In Stuffed Pork Chop</b>	36
Cheshire Pork Stuffed with Wild Mushrooms & Herbs, Chef's Vegetables, Fingerling Potatoes, Citrus Glaze <i>(Please allow extra time for this very thick chop to cook)</i>	
<b>Australian Lamb Chops</b>	49
Thomas Farms Lamb Chops, Chef's Vegetables, Fingerling 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