

# Chef's Menu

## Appetizers



**KING CRAB BITES** 18  
Shaved Asparagus, Roast Lemon, Butter Sauce

**BEEF TARTAR** 14

Hand Chopped Beef Tenderloin, Chive Sauce,  
Potato Gaufrette, Raisin-Saffron Chutney

**JASPER HILL CHEESE** 14

Alpha Tolman and Harbison Cheeses, Crackers,  
Poached Pear, Spiced Walnuts, Quince Paste

## Salad



**SHALLOT TATIN** 8

Vinegar Caramelized Shallot, Rosemary  
Ricotta, Balsamic Gastrique, Mixed Greens,  
Roast Mushrooms, Nueske's Smoked Bacon

## Entrees



*Entrees include choice of Side Caesar, Side Field Greens,  
or Soup Du Jour. Upgrade to a Chopped  
Side or Seasonal Salad For \$2.50*

**TRUFFLED FILET** **G** 45

Filet Mignon, Fresh Périgord French Truffle,  
Roast Asparagus, Cabernet Reduction, Garlic  
Mashed Potatoes

**CHILEAN SEA BASS** **G** 42

Lobster Butter Glazed Fingerling Potatoes, Baby  
Artichokes, Tomato Confit, Lemon-Artichoke  
Sauce

## Dessert



**BACON-BEER CAKE** 9

Pumpkin Ale-Chocolate Cake, Dark Chocolate  
Mousse, Chocolate Ganache, Candied Bacon,  
Bourbon Egg Nog Sauce

Notice-Ask your server about menu items that are  
cooked to order or served raw. Consuming raw or  
undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.