

# ENTREES

*All meats and poultry are organically raised,  
hormone free and grass/grain fed. All fish is wild or sustainable.*

**Fresh Egg Spaghetti tossed with Marinara & Meatballs**  
*Extra Virgin Olive Oil, Garlic & Basil - Shaved Parmesan 23*

**Grilled Organic Brisket Burger with Melted Brie**  
*Truffle Mayonnaise - Red Onion Marmalade - Pretzel Roll - Onion Rings 20*

**Miso-Glazed Steelhead Lock Salmon & Black Rice Bowl**  
*Broccoli, Snap Peas, Tomatoes, Gingered Shiitakes, Scallions & Soy 27*  
*Vegetarian Alternative 19*

**Hawaiian-Style Grilled Tomahawk Pork Chop with Spam Fried Rice**  
*Pineapple - Steamed Baby Bok Chop - Kahlúa Pan-Sauce 34*

**Crispy Boneless Southern Fried Chicken, marinated in Buttermilk & Paprika**  
*Corn Mashed Potatoes- Buttered Collard Greens - Country Gravy 26*

**Zatar-Dusted Charred Skirt Steak Shish Kebab**  
*Pickled Turnips , Red Pepper Hummus & Mint Tabbouleh - Warm Pita - Fresh Lemon 29*

**Honey-Roasted Meatloaf with Lumpy Mashed Potatoes**  
*Barbecue Glaze - Buttered Green Beans - Southern Gravy 26*

**Grilled Organic Prime 8 oz. Filet Mignon**  
*Baked Mac & Four Cheese - Buttered Spinach & Button Mushrooms 39*

Corkage 25 per bottle. We recycle all paper, plastic, glass & aluminum. Please don't drink and drive. This is a non-smoking environment.

