

# Dinner Menu

## MULLED WINE

Red wine, oranges, cloves, cinnamon sticks, anise, honey, brandy & cranberries

Entrees served after 4pm

### SALMON 29

6oz pan seared, broccoli served with white rice with a teriyaki glaze

### TRADITIONAL TURKEY DINNER 25

6 oz dark and white meat, mashed potatoes, stuffing, broccoli, gravy & cranberry sauce

### SHEPHERD'S PIE 23

Cascade natural ground beef, carrots, peas, corn; topped with mashed potato, cheddar cheese & green onions

### BUTTERNUT SQUASH ENCHILADAS 20

Two flour tortillas stuffed with butternut squash & jack cheese; topped with sour cream, cotija cheese, avocado and cabbage

### ANDOUILLE GNOCCHI 22

Sauteed w/ andouille sausage, gnocchi, sage, onions, garlic, & brown butter

### AUTUMN SALAD (GF) 22

Arugula & Spinach tossed in a maple balsamic vinaigrette with pears, goat cheese, quinoa, pomegranate seeds, & candied pecans [add grilled chicken 6.5]

## Small Plates

#### CHICKEN WINGS 16

Six traditional wings with celery and carrots  
Choice of BBQ, Buffalo, Mango Habanero

#### CALAMARI 13

Served with a chipotle aioli

#### BRUSSEL SPROUTS 8

With bacon and blue cheese dressing

#### SPINACH ARTICHOKE DIP 8

Artichoke dip with chips

#### CRAB CAKES 20

Served with a chipotle aioli

#### TRUFFLE FRIES 8

Truffle salt, asiago, fresh parsley, chipotle aioli

#### FRESH COD TACOS 13

Two fish tacos with tartar sauce & lemon  
coleslaw

#### DEVILED EGGS 8

four halves garnished with maple glazed  
bacon

#### PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut  
| Caesar

Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition