

# Dinner Menu

Entrees served after 4pm

## PRIME RIB 32

8 oz prime rib paired with green beans, roasted garlic stuffed baked potato, au jus & creamy horseradish

## HAZELNUT HALIBUT 36

6oz hazelnut crusted halibut paired with Jasmin rice and grilled asparagus; topped w/ caper beurre blanc

## CORNED BEEF PLATE 24

6oz corned beef with cabbage, carrot, yukon gold potatoes and stoneground mustard

## 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

## SOLSTICE 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