

**Thursday, September 22, 2022**

**Soup:**

Mexican Style Chicken & Hominy With Cilantro Cream & Tortilla Chips

**Oysters On The Half-Shell**

Raspberry Point (P.E.I.) \$22

**Salad:**

Organic Greens With Fresh Berries, Humboldt Fog Cheese, Toasted Almonds, & Raspberry Vinaigrette

\$11

**Appetizer:**

Crispy Calamari With Srircha Aioli & Lemon

\$15

**Wild Game:**

6oz Grilled Elk Leg Loin On Sauteed Sweet Potato Spaetzle, Broccolini, Wild Mushrooms, & Rosemary Sauce

\$42

**Grill Special:**

16oz Grilled Prime Ribeye With Garlic Whipped Potatoes, Sauteed French Beans, Corn, Sweet Onions, & Red Wine Sauce

\$56

**Fish Special:**

Pan Seared Ahi Tuna With Citrus Soy Glaze, Wasabi, Whipped Potatoes, & Asparagus

\$36

**Dessert:**

**Sorbet:** Peach

**Gelato:** Pistachio

**Bruster's Ice Cream :** Butter Pecan

**Small Finish:**

Sticky Toffee Pudding With Vanilla Ice Cream

\$5

Local Peach Cobbler With Vanilla Ice Cream

\$8

Nutella Cheesecake With Oreo Crust, Chocolate Sauce

\$8