



HORS D'OEUVRES

Almond Crusted Brie

Marcona almond crusted triple-crème Brie with cranberry compote, pickled green apple, and toasted baguette. - **\$13**

Ahi Tuna

Sliced lightly seared Ahi tuna atop a wakame seaweed and sesame salad with a classic ponzu sauce - **\$14**

Vera Mae's Cajun Crab Cake

Our classic Cajun-spiced crab cake offered with a stone-ground mustard butter sauce, house-made Remoulade sauce and microgreens. - **\$12**

Spinach and Feta Wontons

Crispy deep-fried wontons filled with a savory blend of spinach and Feta cheese. Served with tzatziki sauce. - **\$12**

Crab and Artichoke Dip

A blend of crab meat and artichoke hearts topped with melted Parmesan cheese. Served with toasted baguette. - **\$12**

Chef's KC Style Ribs

Three smoked pork spareribs glazed in a Kansas City-style barbecue sauce served with a wedge of sharp cheddar and pickled green apple. - **\$12**

Shrimp Remoulade

Chilled poached shrimp tossed in our house-made remoulade and served atop an avocado halve. - **\$14**

Beet Salad

Chilled roasted beets marinated in a green apple & shallot vinaigrette, paired with Chèvre cheese and house-made almond butter. - **\$12**

Crawfish Nachos

A classic spicy crawfish Nantua sauce served with freshly fried blue corn tortilla chips and crème fraîche. - **\$12**

Frachos

Substitute blue corn tortilla chips with French fries - **\$13**

Classic French Onion Soup

With a slice of baguette and melted provolone cheese. - **\$7**

Soup du Jour

Always fresh and delicious, your server will reveal today's creation.

Cup - \$3.50 Bowl - \$5.50

House Salad

Red onion and tomato atop a bed of baby field greens and complemented with your choice of house-made dressings:

Blue Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, Green Apple & Shallot Vinaigrette, or Ranch. - \$4.25



DINNER

Served with freshly baked rolls and your choice of a cup of soup du jour or house salad. **French Onion soup may be substituted for an additional \$1.50.**

House-made salad dressings include: Blue Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, Green Apple & Shallot Vinaigrette, and Ranch.

Filet of Beef*

Eight-ounce tenderloin of beef pan-roasted to your liking. Lavished with a bourbon barrel demi-glace and cranberry fluid gel. Paired with pearl barley risotto, pickled scallion bulb, and roasted golden beets. - **\$45**

Braised Short Ribs

Slow-braised beef short ribs with juniper berry jus, paired with golden beets, glazed salsify, caramel glazed cipollini onion, and salsify chips. - **\$38**

Bone-in Pork Chop

A grilled, thick-cut twelve-ounce double-boned pork chop finished with salsa verde and paired with wilted fennel slaw, butternut squash, glazed salsify, date puree, and salsify chips. - **\$33**

Maple Leaf Farms Duck Breast*

Succulent Maple Leaf Farms duck breast pan-roasted to your liking and offered with a rich port wine-date jus. Paired with cauliflower puree, poached radish, marinated roasted brussels sprouts. - **\$39**

Spiced Cider and Maple Chicken

Fresh, all-natural grilled boneless chicken breast adorned with a spiced cider and maple glaze. Served with cranberry-herb fregola Sarda, braised Tuscan kale, and pickled scallion bulb. - **\$20**

Chicken Brie Raspberry

Fresh, all-natural grilled boneless chicken breast with melted triple-crème Brie cheese, raspberry reduction, and toasted pine nuts. Served with pearl barley risotto and marinated roasted brussels sprouts. - **\$20**

* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



20
YEARS
DINNER

Chilean Seabass

Pan-seared and lavished with salsa Verde. Served with grilled romaine heart, bacon cassoulet, and cannellini bean puree. - **\$36**

Dill Crusted Cod

Cod fillet encrusted in dill-seasoned bread-crumbs and deep-fried. Complemented with our house-made tartar sauce and served with French fries and marinated roasted brussels sprouts. - **\$20**

Diver Scallops

Pan-seared U-8 diver scallops with a pomegranate and herb salsa. Served with an herb fregola Sarda, apple puree, and butternut squash. - **\$40**

Bucatini Pomodoro

Bucatini pasta tossed in Chef's classic vegetarian preparation of San Marzano Pomodoro tomato sauce. Finished with three-year aged parmesan and floral herb-infused extra virgin olive oil. - **\$18**

With Chicken - **\$23**

With 6 Shrimp - **\$29**

Bucatini Cacio e Pepe

Bucatini pasta served with an aromatic crushed peppercorn mélange cream sauce finished with our floral extra virgin olive oil and herbs fin. - **\$18**

With Chicken - **\$23**

With 6 Shrimp - **\$29**

Cranberry/Pecan Bibb Salad

Torn Kale and Bibb lettuce topped with dried cranberries, toasted pecans, crumbled Chèvre cheese and offered with a house-made green apple & shallot vinaigrette. - **\$12**

With Chicken - **\$17**

With 6 Shrimp - **\$21**

As a courtesy to all of our guests, we ask that you turn your electronic devices to vibrate or off. Violators will be disemboweled and left at the village entrance as a warning to others (just kidding...please be mindful of other guests.)

