



## 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.)*

