

# DINNER

## APPETIZERS

### Steamed Mussels

White Wine, Garlic 11

### Crispy Crab Cakes

Remoulade, Corn Salsa 14

### Fried Calamari

Shrimp, Zucchini, Tomato Caper Relish,  
Roasted Tomato Beurre Blanc 12

### Kobe Beef Carpaccio

Porcini Dusted, Goat Cheese,  
Port Wine Vinaigrette, Pistachio 19

### Hamachi Ceviche

Mango Salsa, Avocado,  
Chile Emulsion 18

### Charcuterie & Cheese Plate

Selection of Cheeses, House Made Charcuterie,  
Appropriate Accoutrements 19



## SOUP & SALAD

### Tomato Bisque

Cup 4 Bowl 6

### Werp Farms Beet Salad

Greens, Crumbled Goat Cheese, Pine Nuts, Orange Vinaigrette 12  
w/chicken 17 w/crab cake 19 w/shrimp 24 w/salmon 24 w/grilled tenderloin 25

### Café Salad

Greens, Fennel, Tomato, Herb Crostini 7  
w/chicken 12 w/crab cake 14 w/shrimp 19 w/salmon 19 w/grilled tenderloin 20

### Caesar Salad

Parmesan, House Made Croutons 7  
w/chicken 12 w/crab cake 14 w/shrimp 19 w/salmon 19 w/grilled tenderloin 20

### Frisee Salad

Fried Egg, Bacon, Onion, Tomato 10  
w/chicken 15 w/crab cake 17 w/shrimp 22 w/salmon 22 w/grilled tenderloin 23

### Burrata Caprese Salad

Zingerman's Burrata, Basil Puree, Balsamic Reduction 18  
w/chicken 23 w/crab cake 25 w/shrimp 30 w/salmon 30 w/grilled tenderloin 31

## PASTA

### Shrimp, Mussels & Sausage Linguine

Tomato, Basil, Garlic, Lemon 26

### Watercress Pesto Cavatelli 16

Baby Zucchini, Ricotta Salata  
w/chicken 21 w/shrimp 28  
w/salmon 28 w/grilled tenderloin 29

### Mushroom Duxelle Ravioli

Wild Mushrooms, Ricotta, Goat Cheese Cream,  
Ramps, Pea Tendrils 22

### Pasta Bolognese

Beef, Veal, Parmesan 18

### Chicken Paillard

Tomato, Spinach, Caper, Linguine, Beurre Blanc 24

### Prime Rib Sundays - Open 4pm

Choice of Two Sides

12 oz. 36 16 oz. 42

## ENTREES

### Grilled Tenderloin Au Poivre

Frites, Cognac Peppercorn Sauce 36

### Prime Ribeye

Blue Cheese & Leek Gratin, Lemon & Fig Balsamic, Crispy Vidalia Onion 45

### Ruby Red Trout

French Green Beans, Almonds, Beurre Blanc 28

### Grilled Halibut

Cauliflower Puree, Fingerlings, Ramps, Fava Beans, Pea Tendrils 40

### Roasted Chicken

Mashed Potatoes, Asparagus 28

### Roasted Salmon

Potato Latke, Artichoke Hearts, Cherry Tomato, Beurre Blanc 30

### Grilled Colorado Lamb Chops

2 Chops 38; 3 Chops 46

Pancetta Hash, Arugula, Brown Butter Balsamic

### Whitefish

Quinoa Fritter, Ramps, Melted Tomato, Watercress Pesto 28

### Café Burger

White Cheddar, Lettuce, Melted Tomato, Onion, Truffle Mayo, Frites 14

## SIDES

Sautéed Spinach 6

Blue Cheese & Leek Gratin 8

Green Bean Amantine 6

Roasted Fingerlings 6

Mashed Potatoes 6

Frites 6

Asparagus 6

Fried Brussels Sprouts 6

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.