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## SATURDAY DINNER

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### STARTERS

#### HOUSE NAAN (V)

Cucumber-Spinach Raita | Fruit Chutney | Curry-Vegetable Hummus | Spicy Pepper Chutney

#### ROASTED TOMATO MINESTRONE (V)

Fresh Pasta | Butter Beans | Green Onions | Peppers | Basil | Parmesean Cheese

#### PÂTÉ DE CAMPAGNE

Cornichons | Arugula | Mustard | Grilled Sourdough Bread  
(GF Upon Request)

#### DEVEILED EGGS (V)

Sweet Relish | Sour Cream

#### CHILLED MEXICAN BLUE PRAWNS (GF)

Cocktail Sauce | Lemon

#### ARUGULA SALAD (GF)

Mushrooms | Shaved Prosciutto | Figs | Goat Cheese | Aged Balsmic  
(V or V+ Upon Request)

#### CEASAR SALAD

Little Gem | Red Romaine | Garlic Croutons | Anchovies | Parmesean Cheese  
(GF Upon Request)

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN



# WOOD FIRED HOUSE SPECIALTIES

## PRIME BONE-IN RIBEYE (GF)

## COMPART FAMILY FARMS DRY-AGED PORK RIB CHOP (GF)

### CHOICE OF SIDES - *SELECT TWO*

Hens of the Woods Mushrooms with Madeira and Parsley | Glazed Heirloom Carrots  
Charred Broccolini with Fermented Chili Sauce | Chili Mashed Potato | Herb Roasted Fingerling Potatoes

### CHOICE OF SAUCE - *SELECT TWO*

Truffle Butter | Chimichurri | Bordelaise | Horseradish Crème Fraiche

## ENTRÉES

### MISO ROASTED SALMON (GF)

Wok Vegetables | Creamed Potato | Ginger-Sesame Sauce

### BRAISED BONE-IN CHICKEN (GF)

Carrots | Tomatoes | Red Bliss Potatoes | Natural Jus

### COCONUT CURRY LENTILS (GF, V+)

Cashews | Spinach | Cilantro | Squash | Tomato | Papaya

### HOUSE RIGATONI BOLOGNESE

Classic Sauce made with Pork, Beef, and Veal | Grana Padano Cheese

*No additional gratuities are expected. We cannot guarantee the absence of cross-contamination.*

*Please let your server know if you have any food allergies*

