



## Dinner Selection

5:30 PM – 9:00 PM

### Appetizers

<b>Charcuterie Board</b>	<b>24</b>
cured meats / artisanal cheese / seasonal accoutrements house made pickles	
<b>Chicken and Doughnuts</b>	<b>14</b>
chili fresno / miso caramel / cumin essence	
<b>Seasonal Ravioli</b>	<b>12</b>
pecorino / white truffle / micro arugula	
<b>Thai Shrimp</b>	<b>14</b>
satay sauce / pickled carrots / summer roll	

### Salads

<b>Farmers Green</b>	<b>10</b>
local organic spring mix / shaved crudité / herb vinaigrette	
<b>TOR Caesar Salad</b>	<b>14</b>
noble bread / parmesan crisp / house caesar	
<b>Heirloom Tomato</b>	<b>15</b>
crows dairy feta / pine nuts / micro arugula	

### Entrees

<b>*Ora King Salmon</b>	<b>38</b>
quinoa / brussels sprouts / champagne-raspberry butter	
<b>*Alaskan Halibut</b>	<b>39</b>
confit tomato / castelvetro olives / spanish saffron fumet	
<b>Airline Chicken</b>	<b>28</b>
hayden mills polenta / braised greens / pan sauce	
<b>*Seared Duck</b>	<b>32</b>
local vegetables / marble potatoes / apricot hoisin glazed	

### Steaks

<b>*Ribeye 16oz</b>	<b>55</b>
<b>*Filet Mignon 8oz</b>	<b>53</b>
<b>*NY Strip 14oz</b>	<b>50</b>

Steaks include: manchego potato puree / asparagus spears / red wine jus

### Sides

<b>-Pancetta Mac &amp; Cheese</b>	<b>8</b>	<b>-Marble Potatoes</b>	<b>8</b>	<b>-Local Vegetables</b>	<b>8</b>
<b>-Roasted Brussel Sprouts</b>	<b>8</b>	<b>- Grilled Asparagus</b>	<b>10</b>		

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*