



ODE TO FOOD AND DRINKS

FEATURES

{all daily features served with a glass of wine, beer, well drink or NA drink}

Pork Chop Ribeye^{GF}

36

8 oz boneless chop brined & grilled served with pork belly roasted baby baker potatoes and grilled asparagus topped with red wine demi glace & beurre blanc sauce

NY Strip^{GF}

44

14 oz hand cut USDA Prime beef grilled to your preference. Served with grilled asparagus, garlic smashed red potatoes, red wine demi glace & beurre blanc sauce -or- house made chunky bleu cheese topping

Chilean Seabass^{GF}

41

Light & flaky, with a buttery 'melt in your mouth' texture like you won't find anywhere in the area. Seared then set atop a bed of a kale veggie blend, topped with Miso Beurre Blanc

Pesto Spinach Ravioli & Bread

24*

Spinach & Fontina cheese filled ravioli with sauteed sundried tomatoes & spinach tossed in a pesto cream sauce, topped with shaved parmesan

Veggie Stir-Fry

19*

Sauteed broccolli, asparagus, kale veggie blend, peppers, onions & jasmine rice in a savory asian brown sauce

***Ask your server about adding chicken, shrimp, salmon, tuna!**