



Parlor Car

Bill of fare for Summer

All meals served w/ signature parlor side salad, house made potato rolls & gluten free seeded crackers

Starters & Small plates

Gazpacho, traditional cold Spanish soup 6

Beet & Goat cheese stack w/ balsamic glaze 9

Grilled Jumbo sea scallops w/ prosciutto crisp & pickled endive 12

Cauliflower "wings" crumbled blue cheese and blue cheese dressing 8

Lobster bisque w/ butter poached lobster claw 8

Charcuterie slate: Buttermilk blue, aged gouda, prosciutto di parma, bresaola, house pickle & toasted marcona almonds 15

Entrées

6 oz Grass fed dry aged filet mignon w/ red wine sauce served w/ seasonal local vegetables & grilled potatoes w/ scallions & bacon 36

17 oz Bone in Angus ribeye grilled served w/ grilled potatoes w/ scallions & bacon 32

Steak Frites; 10oz Angus NY strip served w/ fries 26

Chilean seabass with roasted shitake & sesame soba noodles 26

Cold sesame noodle salad w/ vegetables & house cured sockeye salmon 22

Chicken Ryan; our all-natural grilled chicken basted w/ lemon, butter & parsley sauce. Topped w/ goat cheese & sundried tomatoes. Served w/ seasonal local vegetables & fregola w/ zucchini & dried cranberry 19

Quaglie; Grilled semi boneless quail served w/ fregola caponata style salad 24

Add to any Meal- 6oz Lobster tail 12 Grilled Shrimp & Scallop 6

Roasted mushrooms 5 Windy Hill Farms seasonal vegetable 4

Consuming raw or undercooked foods may increase your risk of foodborne illness