



LUNCH MENU

Starters

Side Idaho Fries – 8,14
Black Truffle Fries – 12, 22
Side House Made Chips – 5
Turkey & White Bean Chili – 17
Shrimp Cocktail – 8 Each

Salads

Haystack

Local Mixed Greens, Carrots, Tomato, Herbed Red Wine Vinaigrette - 12

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 18

Caprese Salad

Mozzarella, Sliced Tomatoes, over a Small Bed of Arugula, Olive Oil, Crushed Almonds,
Aged Balsamic - 20

* Steak Salad

5oz. Sliced Steak, Grilled Medium, Field Greens, House Made Blue Cheese Dressing, Mix Olives &
Almonds, Cucumber, Blue Cheese Crumbles – 24

Grilled Shrimp Salad

Grilled U-6 Prawns, Field Greens, Cucumber, Sliced Cherry Tomatoes, Red Onion, Cherry Pepper
Vinaigrette -- 24

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions

Sandwiches

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Hoagie Roll, Chips – 17

Ham & Cheese

Baguette, Cheddar, Prosciutto Cotto Ham, Cherry Tomato & Goat Cheese Salad, Balsamic - 20

Turkey Sandwich

Oven Roasted Turkey, Herb Aioli, Cheddar Cheese – 18

***Smoked* Salmon Tartine**

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 20

***Grilled Wagyu Burger**

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 19

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Cheddar Cheese, Grilled Ciabatta, Herbed Aioli, Chips – 19

Pasta

Shrimp Citrus Risotto

Juice & Zest of Lemon, Lime, Orange, Grapefruit, Local Grapefruit Supreme – 24

Bolognese

Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta – 22

****Shared Lunch Plate Charge - 5**

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OCTOBER PRE-FIXE MENU

Choose 1 Salad and 1 Entrée

October 1 – 31 • Monday through Thursday • 5-6pm
2 courses for \$20 • Add a bottle of house wine for \$20

SALADS

Haystack

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette

Wedge Salad

Romaine Wedge, Baby Tomatoes, Red Onion, Green Goddess Dressing

ENTREES

*12oz Prime Burger

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries

**Due To Weight of Burger Please Allow the Kitchen Time to Cook to Your Desired Temp! *
Please Be Patient, It May Take Awhile!*

Bolognese

Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta

*Norwegian Salmon

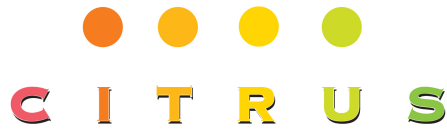
Mustard Sauce, Butternut Squash, Pomegranate Seed, Feta Cheese,
Dill Cream

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DINNER MENU

STARTERS

Idaho French Fries

Idaho Potato French Fries, Skin On, with Sea Salt – 8, 14
With Italian Black Truffle Butter – 12, 23

Mediterranean Olives

Mixed Olives, Lemon Peel, Red Pepper Flakes, Salted Almonds, Olive Oil -16

Spicy Moroccan Hummus

House Made Hummus, Spicy Calabrian Chili Paste, Almonds, Minced Olives, Olive Oil, Feta,
Warm Bread Loaf – 17

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushroom, Ponzu Butter,
Herbed Goat Cheese - 20

***Jumbo Shrimp Cocktail**

U-6 Shrimp, House Made Cocktail Sauce – 7 Each Shrimp

Beet Appetizer

Baby Organic Red & Yellow Beets, Herbed Goat Cheese, Herbed Red Wine Vinaigrette, Almonds – 18

Loaf of Warm Bread - 5

SALADS

Haystack

Local Mixed Greens, Tomato, Cucumber, Beets, Herbed Red Wine Vinaigrette – 12

Burrata

Sliced Tomatoes, Arugula, In House Made Pesto, Reduced Balsamic Vinegar, Olive Oil, Sea Salt – 22

Haricot Vert Salad

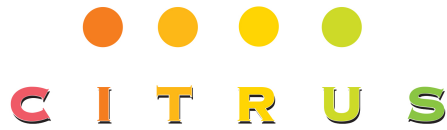
French Green Beans, Local Baby Heirloom Tomatoes, Gorgonzola tossed in a Red Wine Vinaigrette – 17

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PASTA

Risotto

Choice of:

Truffle, Citrus, Roasted Garlic or Parmesan -35

Inquire about adding protein to your dish.

Truffle Tagliolini

Cipriani Tagliolini, Black Italian Truffle Butter, Truffle Gouda, Truffle Pecorino – 38

Spinach Tagliolini

Cipriani Spinach Infused Tagliolini, Roasted Garlic Butter, Fresh Spinach, Fresh Parmesan – 36

Bolognese

Ground Hot Italian Sausage Bolognese, Orecchiette Pasta, Herbed Whipped Ricotta — 32

Hot Italian Sausage Pasta

Rigatoni, Broccoli Pesto, White Beans, Hot Italian Sausage - 32

FROM THE SEA

*Norwegian Salmon

Grilled Norwegian Salmon, Mustard Sauce, Butternut Squash Puree, Feta, Pomegranate Seed,
Dill Cream – 42

*U6 Prawns

Spicy Calabrian Pepper & Lemon Marinaded Prawns Over Lemon Scented Capellini, Cherry Tomatoes,
Lemon- Thyme Vinaigrette - 40

*Fresh Snapper

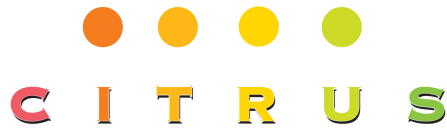
Lemon Scented Capellini, Cherry Tomatoes, Lemon-Thyme Vinaigrette – 44

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FROM THE LAND

***8oz Filet Mignon**

8oz Filet Mignon, Creamy Potato Puree, Spring Peas, Finished with a Sauce Robert & Dab of Garlic Butter - 50

Pork Chop

Grilled Pork Ribeye Chop, Spicy Peperonata, Parmesan Grits - 42

Airline Chicken Breast

Oven Roasted Airline Chicken Breast, Sweet Corn & Bacon Risotto - 38

***12oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries - 29

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SIDES

Creamy Potato Puree, Haricot Vert, Broccolini – 7

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