LUNCH MENU

TO SHARE

Idaho Skin-on Potato Fries with Sea Salt - 8
... with Black Truffle Butter - 14

House-Made Potato Chips - 5

2, or 4 Jumbo Shrimp with House-Made Cocktail Sauce - 16, 32

SALADS

Haystack Salad
Locally Sourced Mixed Greens with Fresh Tomatoes, Cucumber & Red Onion tossed in Herbed Red Wine Vinaigrette - 13

Tuna Salad
Tuna Salad over Mixed Field Greens with Red Onion, Cucumber, Baby Tomatoes tossed in Herbed Red Wine Vinaigrette - 19

Seared Shrimp Salad*
Two Jumbo Shrimp Marinated in Calabrian Peppers & Lemon over Mixed Field Greens with Cucumber, Sliced Cherry Tomatoes, Red Onion in a Cherry Pepper Vinaigrette - 24

Wedge Salad
Grilled Romaine Wedge with Cherry Tomatoes, Cucumber, Orange & Parmesan Cheese topped with House-Made Green Goddess Dressing - 15

Burrata
Burrata & Sliced Tomato over a Bed of Arugula with Chopped Almonds, House-Made Pesto & Sea Salt in Olive Oil & Balsamic Glaze - 22

Please ask your Server about adding Shrimp or Chicken to your salad - 9

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions

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

PASTA

Roasted Chicken Risotto
Freshly Roasted French-cut Chicken Breast over Garlic infused Arborio Rice - 24

Bolognese
Capellini Pasta with Ground Hot Italian Sausage Bolognese, Herbed Whipped Ricotta, Chives & Parmesan - 23

SANDWICHES

Tuna Salad Sandwich
Tuna Salad, Field Greens, Herbed Red Wine Vinaigrette on a Hoagie Roll with House-Made Potato Chips - 18

Turkey Sandwich
Oven Roasted Turkey with Herb Aioli & Cheddar Cheese on a Hoagie Roll with House-Made Potato Chips - 18

Smoked Salmon* Tartine
Smoked Raw Salmon served Open-Faced with Cream Cheese, Cucumber, Red Onion, & Field Greens and Herbed Red Wine Vinaigrette - 20

Grilled Wagyu Burger*
8oz Wagyu Burger with Sweet Onion, White American Cheese, Mayo and Grilled Ciabatta with Skin-on Idaho Potato Fries - 19

Grilled Turkey Burger*
Grilled Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Sliced Blue Cheese, Herbed Aoli on a Grilled Ciabatta served with House-Made Chips - 19

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions

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

DINNER MENU

TO START

JUMBO SHRIMP COCKTAIL
Two or Four Chilled Shrimp & House-Made Cocktail Sauce - 16, or 32

WILD MUSHROOM MEDLEY
Roasted Maitake, White & Brown Beech & Oyster Mushrooms, Herbed Goat Cheese & Ponzu Butter - 20

STEAK TARTARE
Hand-Cut Beef Tenderloin, Shallots, Capers, Dijon Mustard, Egg Yolk & Crostini - 26

CHICKEN POT PIE
Tender Chicken & Seasonal Vegetables, Cream Sauce & Golden Pastry Crust - 22

HUMMUS & CIABATTA
House-made Spicy Moroccan Hummus, Cherry Peppers, Almonds, Minced Olives, Olive Oil, Feta Whip & Warmed Ciabatta Bread - 18

SALADS

HAYSTACK SALAD
Local Mixed Greens, Fresh Tomatoes, Red Onion, Cucumbers & Herbed Red Wine Vinaigrette - 13

BEVERLY HILLS COBB SALAD
Chopped Iceberg & Romaine Lettuce, Beets, Cheddar, Smoked Bacon, Hard-Boiled Eggs, Tomatoes, Avocado, Grilled Chicken & Balsamic Vinaigrette - 24

ENDIVE SALAD
Chopped Endive, Poached Pear, Blue Cheese Crumbles, Candied Pecans, Chives & Sherry-Dijon Vinaigrette - 17

CITRUS SALAD
Arugula, Radicchio, Shaved Fennel, Olives, Orange Supremes, Almonds & Honey Rosemary Vinaigrette - 16

BURRATA SALAD
Burrata, Sliced Tomatoes, Arugula, Chopped Almonds, Sea Salt, House-Made Pesto & Olive Oil Balsamic Glaze - 22

SWEET POTATO SALAD
Mixed Greens, Roasted Sweet Potato, Dried Golden Raisins, Dried Cranberries, Crumbled Feta, Pickled Red Onions, Candied Pecans & Apple Cider Vinaigrette -18

Please ask your Server about adding Shrimp or Chicken to your Salad - 9

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions
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

PASTA

SEAFOOD RISOTTO
Arborio Rice, Sauteed Shrimp, Fresh Herbs, Bright Citrus Butter - 42

SPINACH FETTUCINE
Fettucine, Fresh Spinach, Parmesan & Creamy Garlic Butter - 32

MUSHROOM PAPPARDELLE
Pappardelle Pasta, Sauteed Wild Mushrooms, Parmesan & Porcini Cream Sauce - 30

TRUFFLE TAGLIATELLE
Freshly-made Tagliolini, Truffle Gouda & Black Italian Truffle Butter - 38

MAIN COURSE

FRESH LOCAL SNAPPER*
Pan Seared Snapper, Lemon Scented Capellini, Cherry Tomatoes & Light Lemon- Thyme Vinaigrette - 44

ROAST FLOUNDER*
Oven Roasted Herb Crusted Flounder, Fresh Seasonal Vegetables & Lemon Aioli - 46

NORWEGIAN SALMON*
Pan Seared Norwegian Salmon, Shaved Brussel Sprouts & Piccata Sauce - 44

SEARED PRAWNS*
Spicy Cherry Pepper & Lemon Marinaded Prawns, Couscous, Pureed Butternut Squash & Orange Ginger Beurre Blanc Sauce - 42

PORK TENDERLOIN*
Grilled Pork Tenderloin, Butternut & Sage Puree, Seasonal Vegetables, Pomegranate Gastrique with Shaved Fennel - 34

COQ AU VIN*
Pan Seared French Cut Brined Chicken Breast, Whipped Mashed Potatoes & Onion, Bacon, Mushroom Carrot Red Wine Reduction - 39

FILET MIGNON*
8 Oz Filet Mignon, Creamy Potato Puree, Broccolini, Brown Butter Sage & Sauce Robert - 55

STEAK FRITES*
8 Oz Wagyu Beef Steak Grilled Medium Rare, Idaho French Fries & Peppercorn Sauce - 42

12 OZ PRIME BURGER*
Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo & Idaho French Fries - 30

SIDES

FRENCH FRIES - 8, TRUFFLE FRENCH FRIES - 14, SEASONAL RISOTTO - 12, CREAMY MASH POTATOES - 8, PUREED BUTTERNUT SQUASH - 8, GREEN BEANS - 7, BROCCOLINI - 9, CIABATTA - 5

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions

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

BAR MENU

French Fries
Idaho Skin-on Potato Fries with Sea Salt - 8
... with Italian Black Truffle Butter - 14

Mediterranean Olives
Mixed Mediterranean Olives Spiced with Red Pepper Flakes, Lemon Zest & Salted Almonds - 16

Spicy Moroccan Hummus
Housemade Hummus with Spicy Cherry Peppers, Almonds, Minced Olives, Olive Oil, Feta Whip & Warmed Bread - 18

Jumbo Shrimp Cocktail
Two or Four Chilled Shrimp with Housemade Cocktail Sauce - 16, or 32

Pickled Baby Beets
Baby Organic Red & Yellow Beets, Herbed Goat Cheese & Almonds in Herbed Red Wine Vinaigrette - 18

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

Burrata
Burrata with Sliced Tomatoes, Arugula, Chopped Almonds, Sea Salt, Housemade Pesto, in Olive Oil & Balsamic Glaze - 22

Bread
Loaf of Warm Ciabatta Bread – 5

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions
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

DESSERT MENU

Apple Crisp
Sauteed Granny Smith Apples topped with
Pecan Crumbles & Vanilla Ice Cream - 12

Mini-Bite Key Lime Pie
Graham Cracker Crust & Lime Crema - 6

Mini Bite Dark Chocolate Ganache
Salted Caramel, Feuille de Brick Crumbles,
Crispy Bacon - 6

Mini-Bite Seasonal Cheesecake
Graham Cracker Crust & Seasonal Topping - 6

The Mini Trio
3 Mini-Bites of your choice- 15

Seasonal Crème Brulee
Ask your Server about our Gluten Free
Crème Brulee - 10

Chef Rob's Buttery Cake
Gooey Yellow Butter Cake with House-Made Whip
& Candied Pecans - 12

We Apply a 3.5% Supplemental Fee to all Credit Card Transactions