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

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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

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DINNER

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, Bacon & 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

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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 TAGLIOLINI
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, Roasted Butternut Squash Couscous & Orange Ginger Beurre Blanc Sauce - 42

PORK TENDERLOIN*
Grilled Pork Tenderloin, Butternut & Sage Puree, Seasonal Vegetables, Pomegranate Gastrique, 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

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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

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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

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