

Casual Dinner Menu

CHOOSE ONE

Chop House Salad

romaine & red leaf greens with LOCAL hard boiled eggs, cherry tomatoes, Maytag bleu cheese, smoked bacon and creamy buttermilk peppercorn ranch

LOCAL Apple Salad

LOCAL greens, Maytag bleu cheese, candied pecans, sliced LOCAL apples and bourbon bacon vinaigrette

ENTRÉES

8oz Sirloin

Yukon Gold Potatoes, LOCAL chives, sour cream & LOCAL brown butter seasonal & LOCAL vegetable horseradish crème fraiche or LOCAL steak sauce

8oz Salmon Filet

LOCAL roasted pumpkin risotto seasonal & LOCAL vegetable parsnip cream sauce or sweet soy sauce

10oz LOCAL pork chop

LOCAL polenta with mascarpone seasonal & LOCAL vegetable mango BBQ sauce or LOCAL whiskey cider jus

8oz LOCAL Polyface Chicken Breast

creamy roasted tomato LOCAL polenta seasonal & LOCAL vegetable parsnip cream sauce or basil aioli

DESSERTS

LOCAL French Apple Tart

LOCAL apple cider reduction and housemade vanilla bean ice cream

LOCAL Pumpkin Pie

sweet tart crust, cranberry and walnut nougat, LOCAL pumpkin mousse, cinnamon chantilly cream and a candied cranberry compote

appetizer accompaniments, salads, side and dessert choices may change due to seasonal availability

Menu price is \$35 per person and includes LOCAL coffee and iced tea
Per person menu price does not include 11% tax
20% gratuity may be added to the total