

FIRST COURSE (Choice of)

BURRATA

fresh Burrata, arugula, cucumbers, tomatoes, balsamic vinaigrette and toasted baguette

BABY WEDGE

iceberg, bacon, Cheddar, sweet peas, red onion, cherry tomato, poblano ranch

SECOND COURSE (Choice of)

DUCK BREAST*

crispy, medium, duck confit, black cherry coulis, choice of starch and vegetable

LAMB ROAST

8 oz., mushroom duxelle, demi-glace, rosemary, choice of starch and vegetable

BISON CHILI

gnocchi, Gruyère

CHICKEN ROULADE

bacon, Boursin, poblano cream, mashed potatoes, creamed corn

ROSALIE'S

blackened shrimp or cod, prosciutto, spinach, tomato, linguine, Alfredo sauce

MAPLE GINGER "JAIL ISLAND" SALMON

glazed salmon, wild rice pilaf, roasted broccoli

TUNA AU POIVRE*

pepper spiced, lemon beurre blanc, wild rice pilaf, roasted broccoli

THIRD COURSE (Choice of)

CRÈME BRULÉ 🍷

Tahitian vanilla bean custard, crisp sugar crust

NY STYLE CHEESECAKE

cream cheese filling, graham cracker crust, blackberry compote

PISTACHIO BAR

chocolate and pistachio mousse, vanilla cake, chocolate ganache

STARCHES

LOADED TWICE BAKED POTATO 🍷

MASHED POTATOES 🍷 🌱

ROASTED FINGERLING POTATOES 🍷 🌱

HOUSE-MADE FRENCH FRIES 🍷

WILD RICE PILAF 🍷

VEGETABLES

CREAMED CORN

MARKET VEGGIES 🍷 🌱

ROASTED BROCCOLI 🍷 🌱

HEIRLOOM CARROTS 🍷 🌱

All fried items are cooked in beef tallow. 🍷 - denotes gluten friendly options. 🌱 - denotes vegetarian options.

*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

