

The Evening in Exile

Appetizers

Soup

Soup of the day 9

Onion Gratin Soup

Onion | Celery | Red Wine | Beef Stock | Crouton | Mozzarella 12

House Salad (GF) (Add Chicken 6)

Cucumber | Pickled Beets | Red Onion | Tomato | Candied Pecans | Feta
Hoisin Vinaigrette Dressed Greens 15

Crab Cake

Chipotle Tartar Sauce | Pickled Onion 14

Broccoli Salad

Mayo | Tempura | Cheddar Cheese | Pumpkin Seed | Sunflower Seeds 13

Scallops

Pan Seared Scallops | Carrot Puree | Bacon, Green Pea & Lemon Butter 18

Nashville Pork Belly

Fried Pork Belly | Spicy Nashville Sauce | Smoked Cheddar Polenta | House
Sweet Pickle 12

Orange Ginger Beef

Peppers | Onion | Chili | Peanuts | Crispy Noodle | Sesame 15

Mains

Rainbow Trout

Pan Seared Rainbow Trout | Olive and Tomato Tapenade | Bacon, Spinach
and Onion Fingerling Hash | Basil Pesto Aioli 33

Baked Smoked Salmon Penne

Smoked Salmon | Bacon | Onion | Local Mushrooms | Artichoke |
Spinach | White Wine Cream | Parmesan | Garlic Bread 30

Lamb Shank

Tomato and Red Wine Braised Lamb | Olive and Feta Polenta | Parmesan |
Herbs 38

Cod

Pan Fried Cod | Savory Garlic Mashed Potato | Mustard Pickle Remoulade
Daily Vegetables 30

Beef

Grilled Beef Tenderloin | Garlic Herb Mashed Potato | Dijon Mushroom and
Onion Demi | Daily Vegetables 47

Chicken Parmesan

Breaded Chicken | Marinara Sauce | Mozzarella | Parmesan Cheese |
Fettuccini 28

Duck

Pan Seared Duck Breast | Parsnip Puree | Bakeapple Gastrique | Daily
Vegetables

Feature

Ask your server for today's offering