

Starters

Steamer Clams 12.

Sautéed fresh Manila Clams, garlic, white wine, butter and fresh herbs. Served with cheesy garlic bread.

Crab, Spinach & Artichoke Dip 10.

With house made fry bread and fresh veggies

Fried Calamari 8.

Lightly breaded rings and tentacles. Served with Fradiavalo (spicy tomato sauce)

Seared Sea Scallops 13.

Garlic mashed potatoes, truffle oil, micro greens.

Hog Wings 12.

Braised pork shank served with spicy mango BBQ.

Mozzarella Frito 8.

Breaded mozzarella cheese baked and served with marinara sauce.

Panko Breaded Artichoke Hearts 10.

Basil Aioli Sauce

Starter Salads + Soup

Today's Seasonal Soup 7.

House Salad 6.

Field greens, beets, Fuji apple, blue cheese, candied nuts, crispy onion and tart cherry vinaigrette

Caesar Salad 7.

Romaine hearts, roasted garlic Caesar dressing, shaved parmesan and rosemary croutons

Entrée Salads

Caesar Salad 10.

Romaine hearts, roasted garlic Caesar dressing, shaved parmesan and rosemary croutons
Add Grilled Chicken Breast 5. Salmon Filet 6.

Stockman Steak Salad 14.

Grilled peppered flat Iron on field greens with avocado, chopped egg, bacon, tomato and cucumber in chunky blue dressing with crispy onions

Dinner

Add a House or Caesar Salad with the purchase of any dinner Entrée for \$5.

Grilled Filet Steak 34.

Certified Black Angus tenderloin, roasted garlic mashed potatoes and grilled spinach, tomato demi sauce

Stockman Steak 33.

Grilled Certified Angus sirloin steak, seared sea scallops, prawns and Portobello mushrooms topped with garlic parmesan sauce.

Cast Iron Seared Flatiron Steak 20.

Roasted garlic potatoes, grilled seasonal vegetables and Chimichurri

Double Cut Pork Chop 29.

Butternut Squash, caramelized onion and Granny Smith apple compote. finished with pork demi glaze.

Chicken Saltimboca 23.

Fresh chicken breast stuffed with prosciutto ham and fontina cheese served over rosemary roasted potatoes. Topped with a sherry reduction sauce.

Beer Battered Fish and Chips 17.

Our house specialty, served with fries or house salad, caper tartar sauce

Grilled Salmon Filet 24.

White wine lemon butter sauce. Served with roasted garlic mashed potatoes and seasonal vegetables.

Seared Lavender Sea Scallops 28.

Bacon wrapped, pan seared, wild flower honey drizzle, lavender, roasted peppers, seasonal vegetables, corn succotash, roasted garlic mashed potatoes

Chef's Fresh Fish 27.

Ask your server for Chef's preparation

Pasta Primavera 16.

Fresh sautéed vegetables, including zucchini, squash, broccolini, oven roasted tomatoes, mushroom, garlic, basil, white wine sauce.

Seafood Mac and Cheese 17.

Penne pasta with crab and shrimp, garlic, white wine Alfredo sauce with Parmesan herb crust

Carbonara 15.

Penne pasta, grilled chicken breast, prosciutto ham, spring peas, creamy Alfredo sauce.

Butternut Squash Ravioli 16.

Tossed in brown sage butter with tomato, caramelized onion and shaved parmesan

Add to any pasta: Buttered Red Rock Crab 7. Grilled Rosemary Chicken 5. Garlic Shrimp Sauté 6.

We are committed to local sustainable ingredients in the preparation of our recipes. We source the freshest, highest quality meat, seafood, produce and poultry.

Meatatarian

Seafood

Pasta & Vegetarian