



FEATURE MENU

Appetizers

Chef's Daily Inspired Soup

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Organic Green Salad

Local Heritage Greens, Cider Vinaigrette,
Toasted Pepitas, Dried Cranberries

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Zees Caesar Salad

Freshly Chopped Romaine, Grated Parmesan, Lemon Balsamic Dressing,
Westphalian Ham Crisps, Rosemary Garlic Croutons

Entrées

Arctic Char

Pan Seared Fillet, Citrus Vegetable Quinoa,
Heirloom Cherry Tomato Salsa, Balsamic Glaze

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Pesto Chicken Supreme

Grilled Bone in Chicken Breast, Sweet Potato Purée,
Sweet Corn Vegetable Succotash, Basil and Garlic Pesto

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AAA Beef Striploin

6 oz Striploin, Sautéed Fingerling Potatoes,
Buttered Vegetables, Jus

Dessert

Chocolate Brownies

Vanilla Ice Cream

Executive Chef Trevor Gleave

Upgrade to our regular À la carte dinner menu for an additional \$35 per person, plus tax.
Please speak with your server if you are interested in taking advantage of this option.
Seasonal menu. Items may be subject to change. No substitutions.