

STARTERS

AHI TUNA NACHOS*

Tuna sashimi on a bed of crispy fried wontons topped with avocado, eel sauce and a sweet chili sauce. **15**

BEER CHEESE AND PRETZELS

Thick and creamy cottonwood cheddar, gruyere, and Yakimaniac IPA beer cheese reduction paired with house-baking pretzels tossed in everything bagel seasoning and house honey mustard. **12**

MEDITERRANEAN MEATBALLS

Spicy ground lamb & beef, cucumber salad, tzatziki, and chipotle salt. **14**

EDAMAME

Kimchi, sesame oil, ginger soy scallion and a red chili sauce. **10**

BURRATA

Topped with honey and pistachios served with capicola, salami, figs, nut-free pesto and grilled bread. **16**

CALAMARI

Fried calamari steaks in a Parmesan cup with nut-free pesto, & cocktail sauce. **14**

BRAISED BACON 

Thick cut blackberry-jalapeño crusted bacon, bourbon peppercorn maple and pickled veg. **11**

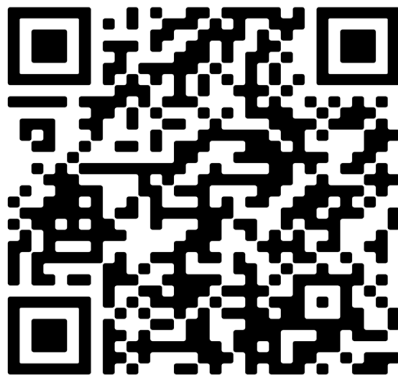
EGGPLANT CAPRESE 

Arugula, tomatoes, olive tapenade, fresh mozzarella cheese, red wine vinaigrette and with a drizzle of balsamic glaze. **12**

COCONUT SHRIMP

Jumbo Key West shrimp coated in a coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

Scan to see our wine and cocktail menu



SIDES

- French Fries with Parmesan Cheese | 6
- Mashed Potatoes | 5
- Asparagus | 6
- Haricots Verts | 5
- Sweet Potato Fries with Cinnamon Sugar & Maple
Lemon Aioli | 7
- Baby Yukon Potatoes | 6
- Brussels Sprouts | 6
- Wild Mushroom Risotto | 9

SIGNATURE SALADS AND SOUP

CAESAR

Baby romaine, kale, everything bagel croutons, 8-minute eggs, anchovy dressing and shaved parmesan. **9/14**

ITALIAN

Mixed greens, kalamata olives, onions, cucumbers, tomatoes, pepperoncinis, croutons, and shredded parmesan with Italian vinaigrette. **8/12**

BEET 

Citrus marinated roasted beets, orange segments, toasted pistachios, and Manchego cheese. Drizzled with Balsamic. **8/12**

WEDGE 

A wedge of iceberg lettuce, bacon lardons, cherry tomatoes and red onions topped with blue cheese crumbles. Served with Green Goddess dressing. **8/12**

APPLE HARVEST

Mix green lettuce, sliced apples, candied pecans, cranberries, blue cheese crumbles. Served honey poppy seed dressing. **8/12**

FRENCH ONION SOUP

Caramelized onions, cherry wine, beef broth, Swiss and gruyere cheese, crostini crumbles. **7**

SEASONAL SOUP

Enjoy our Chef's Seasonal Soup, a masterpiece that changes with the seasons. Ask your server for details about tonight's special.

ADD PROTEIN TO ANY SALAD

Chicken Breast - Grilled | 9
Two Sea Scallops | 19

Canadian Salmon* | 11
Shrimp | 8

HAND HELDS

All hand helds are served with french fries with parmesan cheese. Substitute the fries with a side salad | 4, Sweet Potato Fries with Cinnamon Sugar | 2, Vegetable | 2, Mushroom Risotto or Seasonal Soup | 4

DIVE BURGER*

1/2-pound brisket blend ground beef, candied red onions, lettuce, tomato, pickles, aged yellow cheddar and A1 aioli on a brioche bun. **19**

FISH TACOS

Three of cod hand battered and fried. Served with a house made spicy jalapeño avocado sauce, fontina cheese, lettuce and Pico de Gallo on Caramelo's avocado oil tortillas. **17**

BANH MI

Your choice of marinated grilled chicken or braised pork shoulder on a toasted baguette with sriracha sauce, cilantro, sliced jalapenos, pickled carrots, fennel, and watermelon radish. Topped with scallion black garlic aioli. **16**

BLACK BEAN BURGER

House made black bean patty, cheddar cheese, lettuce tomato and avocado, roasted red pepper aioli on a Martin's potato roll. **14**

ENTREES

Add Two Sea Scallops to any entree | 19

*Please note that any change in sides will incur an additional upcharge.

COQ AU VIN 

Two chicken quarters, marinated and braised in red wine, served on a bed of scallion gruyere mashed potatoes. Finished with a mushroom and pearl onion red wine sauce. **26**

GRILLED RIBEYE* 

16oz Bone-in Ribeye, baby Yukon potatoes, sauté haricot vert and red wine demi-glace. **65**

LAMB SHANK

Braised lamb shank, saffron farro, spiced prunes and braising sauce. **39**

WILD BOAR RAGU

Rich wild boar and wagyu meat sauce, pappardelle pasta, parmesan cheese and chives. **28**

FROM THE SEA

LOBSTER, SHRIMP AND CRAB MAC & CHEESE

Lobster, shrimp, and crab tossed in Fontina, cheddar, and American cheeses, mixed with creamy white wine sauce and cavatappi pasta, served with sliced local baguette. **33**
+2 Gluten Free Pasta

SEARED JUMBO SCALLOPS* 

Butternut squash puree, cauliflower, brown butter, and capers. **42**

SEARED SALMON* 

Celery root puree, crispy Brussel sprouts with whole grain Dijon lemon butter sauce. **32**

MISO GLAZED COD

Roasted baby carrots, broccolini and citrus gastric. **29**

BEEF TENDERLOIN* 

8oz Angus beef tenderloin, garlic potato puree, grilled asparagus, and red wine demi-glace. **48**

NY STRIP*

14oz center cut, crispy Yukon potatoes, sauteed green beans, red wine demi-glace. **50**

STEAK FRITES*

Teres Major, crispy fries, and chimichurri sauce. Served with lemon Dijon aioli. **35**

PORK CHOP

Locally raised Heritage breed bone in pork chop served with roasted baby Yukon gold potatoes with haricot vert and finished with an apple brandy demi-glace. **35**

SEARED DUCK BREAST

Squash puree, brussels sprouts, blackberry and jalapeno, citrus glaze. **32**

**EXECUTIVE CHEF: BRYAN SPARLING
CHEF DE CUISINE: JASON SMOTHERS**

VEGETARIAN



COUS COUS

Grain blend of barley, wheat berries, wild rice, red & white quinoa, roasted vegetables, cilantro, and harissa broth. **20**

Add protein:

Grilled Chicken | **9**

Canadian Salmon* | **11**

Two Seared Scallops | **19**

Shrimp | **8**

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**NON-ALCOHOLIC
BEVERAGES**

COLD DRINKS

Sprite

Coke

Diet Coke

Dr. Pepper

Iced Tea

Lemonade