

starters

Roasted Shrimp white beans, pork sausage, tomato broth	\$11.
Mussels garlic, dill & lemon	\$8.
Smoked Seafood for two or more	\$10 pp.
Crispy Chicken Livers soft polenta and mushrooms	\$9.
Charcutterie for two or more	\$12 pp.
Stuffed Peppers today's selection	\$9.
Beef Cheek Pierogie horseradish & mushrooms	\$12.
Crispy Fresh Bacon haloumi, pickled tomato, almond	\$10.
Roasted Marrow sea salt, oregano, capers & chilies	\$9.

salads

Roast Chop Salad chick peas, pickled peppers, salami, taleggio, creamy dressing	\$9.
Warm Spinach Salad fried egg, mushrooms, bacon & crispy pig ear	\$8.
Mixed Green Salad shaved onion, grape tomatoes & red wine vinaigrette	\$6.
Roasted Beet Salad goat cheese, walnuts, watercress & orange-dill vinaigrette	\$8.



A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. THANK YOU

entrees

Roasted Beast of the Day	MP.
Braised Beef Short Ribs pickled chilies, salsa verde	\$24.
Smoked Prime Rib pickled tomatoes, horseradish creme fraiche	\$26.
Lemon Roasted Chicken arugula, chick peas, yogurt	\$17.
Braised lamb Shank gremolata, fennel & tomato	\$22.
* Roast Burger bacon, cheddar, & a fried egg	\$14.
Roasted Trout almonds, brown butter	\$24.
Roasted Salmon capers, tomato, saffron & olives	\$23.
Roasted Whitefish crab, dill, lemon	\$19.

steaks & chops

* Filet 6 oz.	\$19.
* Bone in Filet 14 oz.	\$38.
* Strip Steak 14 oz.	\$25.
* Ribeye 16 oz.	\$32.
* Hanger Steak 12 oz.	\$23.
* Porterhouse for 2 48 oz.	\$59.
* Veal Chop 14 oz.	\$36.
* Smoked Pork Chop 14 oz.	\$24.
* Venison Chop 12 oz.	\$34.
* Lamb Porterhouse 12 oz.	\$35.

sauces

<p><u>\$2 ea.</u> Balsamic Steak Horseradish Cream Salsa Verde Sha Sha Sauce</p>
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toppers

Crab Béarnaise	\$10.
Blue Cheese Onions	\$5.
Pickled Chilies	\$4.
Roasted Wild Mushrooms	\$7.

All our meat is hand chosen and naturally raised.

It has been dry aged for a minimum of 21 days and finished with garlic-shallot confit, sea salt and oregano.

sides

Rosemary Fries	\$5.	Spinach & Feta Au Gratin	\$7.
Whipped Potatoes	\$5.	Roasted Asparagus	\$7.
Soft Polenta	\$5.	Shaved Zucchini & Almonds	\$6.
Bacon Creamed Corn	\$7.	Mac & Cheese w/ Goat Cheese	\$8.
Fried Brussels Sprouts	\$7.	Green Beans & Brown Butter	\$6.

*Note: Consumption of raw or undercooked foods may cause food borne illness.

And here is something else you might not of known, fire is hot. It will burn you if you get to close.