

Entrees

Sauteed Chicken Breast	\$18.00
With artichoke Chardonnay sauce	
Sauteed Veal Cutlet	\$23.00
With Portabella mushrooms and Marsala	
Herb Crusted Half Chicken	\$17.00
With Chardonnay butter	
Pepper Crusted Pork Tenderloin	\$20.00
Stuffed with bell peppers and tomato tempenada	
Duckling	\$24.00
Topped with lingonberries and Chambord	
American Lamb Chops	\$27.50
With currant and chipotle chutney	
Kansas City Strip	\$23.00
With pale ale and butter glaze	
Herb Crusted Salmon	\$20.00
With artichoke and sun-dried tomato chutney	
Wild Boar Loin Chop	\$23.00
With whole grain mustard and roasted garlic	
Shish Kabob	\$19.00
Inquire with server for daily selection	
Filet of Beef Tenderloin	\$20.00 6 oz. \$28.00 10 oz.
With Avalon bourbon sauce	
The Weston Trio	\$26.00
A mixed grill	
Elk Strip Loin	\$28.00
With port infused gooseberries	
Ostrich Sirloin	\$24.00
With burgundy and wild berry compote	
Stuffed Quail	\$17.00
With pancetta, wild rice and sun dried tomato	

Entrees come with an array of fresh vegetable

18 % gratuity included on parties of 6 or more. \$5.00 charge to split and entree.