

MAIN MENU

Wood Fired Veal Chop 14 oz
Fried polenta stack, shiitake
mushrooms broth, braised cabbage *

Cuban Spiced Pork Chop 12 oz
French fries, roasted shallots, red wine
mustard sauce *

Rack Of Lamb 16oz
Cucumber red onions orzo salad, feta,
mint, nuts, herb vinaigrette *

New York Strip 12 oz
Kimchi potato hash, red wine bone
marrow sauce *

Ribeye 16 oz
Mac n cheese, grilled broccolini,
chimichurri *

Filet au Poivre 8 oz
Asparagus, mashed potato, au poivre *

Denver Steak 10 oz
Creamy shrimped fried risotto and
red wine sauce *

Peppermill Burger 8 oz
Hand packed patty, wood fried,
remoulade, cheese, shredded lettuce,
fries *

Creamy Lemon Skillet Chicken
Half roasted chicken, creamy lemon
sauce, roasted potatoes and spinach

Root Beer Braised Short Rib
Whipped mashed potatoes, wild
mushroom gravey and glazed
vegetables

Chef Whim Entree
Allow our chefs to be creative with
making you a complete unique Entree
that you aren't likely to forget!
No Suggestions, No Substitutions, No Exceptions

Sides Al La Carte
Loaded Baked Potato
French Ham Mac & Cheese
Roasted Vegetables