MAIN MENU

Lamb Pot Pie - 55.00

Braised lamb, carrots, zucchini, eggplant, green onion, raisins, mashed potatoes wrapped in a house made puff pastry

Fire Roasted Ribeye - 55.00

20 oz Ribeye served with 1000 layer potato, horseradish cream and bone marrow sauce*

Bacon Wrapped Filet — 52.00

10 oz Filet wrapped in bacon, smoked blue cheese, fig jam, balsamic glaze paired with whipped potatoes and asparagus *

Steak & Frits Au Poivre - 32.00

Grilled flat iron steak, butter garlic shallots, au poivre sauce. paired with frits*

Slow Roasted Chicken - 38.00

Slow roasted ½ chicken, pepper, onions, tomatoes, garlic, fennel paired with pesto risotto

Chef Whim Entree— 60.00

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

Blueberry Glazed Pork Chop - 40.00

Smoked blueberry molasses glazed porkchops paired with apple cheddar spätzle and coconut sweet potato puree *

Panko Crust New York Strip - 46.00

16 oz NY Strip served with shrimp fried rice and katsu miso butter *

Green Chili Braised Short Rib - 45.00

Braised short rib paired with white truffle popcorn polenta and jalapeno popper cream corn

Peppermill Burger - 20.00

8 oz hand patted burger, topped with marinated tomato, grilled onions, Munster cheese and pepper relish. paired with French fries*

Fried Pork Chop Sammy - 20.00

Fried pork chop on a house made bun, topped with green apple slaw, roasted peppers and lemon garlic aioli. paired with french fries

Mixed Grill Bowl - 34.00

Steak, chicken, lamb chops, toasted rice, roasted tomatoes, corn, veggies, roasted garlic balsamic

Sides Al La Carte

Loaded Baked Potato $15
Lobster Mac & Cheese $25
Bacon Wrapped Asparagus $15

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.