DINNER MENU

APPETIZERS

BBQ LAMB RIBS
goat cheese whipped potatoes, spicy tomatillo chutney  15

DEVILS ON HORSEBACK
feta-stuffed dates wrapped in bacon, reduced mint balsamic  9

Fried Pickles
Sriracha ranch  8

Warm Brassica Salad
caramelized Brussels sprouts, cauliflower, Tuscan kale, pomegranate seeds, mustard vinaigrette  12

Maple Buffalo Wings
bleu cheese dressing, celery  12

CURRIED SWEET POTATO HUMMUS
toasted cashews, tahini yogurt, warm pita  8

Poutine
hand-cut potato wedges, garlic cheese curds, applewood smoked bacon gravy  12

FRIED ARANCINI
parmesan, basil-lemon ricotta, marinara, smoked honey  9

Pulled Pork Tacos
whiskey BBQ, queso fresco, pickled red onion, cilantro, grilled tortillas  12

Potato Wedges
garlic, parmesan, horseradish mayo  7

Grilled Cornbread
whipped honey butter, popcorn, sea salt  8

ENTREES

GRILLED TENDERLOIN TIPS
bourbon BBQ, goat cheese whipped potatoes, watercress salad, crispy shallots  25

Pan Roasted Statler Chicken Breast
dirty rice, tasso ham, sweet potato puree, pan drippings  20

CHICKPEA–TOMATILLO STEW
Israel cous cous, tomato-coconut broth, grilled cornbread, whipped honey butter  15
add BBQ pulled pork  3

Pan-Roasted Cod
seared shitake mushrooms, red quinoa, cherry tomatoes, curried coconut sauce  24

Braised Kurobuta Pork Shank
parmesan polenta, crispy chickpeas, pickled red onion, arugula, pomegranate pork glaze  23

*RODEO BURGER
brisket, chuck and short rib blend, maple smoked cheddar, crispy shallots, whiskey BBQ, garlic parmesan wedges, brioche bun  16

Local Oysters on the 1/2 shell
served with classic cocktail and red wine mignonette  1/2 doz.  16
1 doz.  30

Chareluterie Board
Chef’s selection of 3 cured and artisan meats, mustard, house pickles, fresh baguette  16

Artisan Cheese Board
Chef’s selection of 3 cheeses, house seasonal jam, fresh fruit, fresh baguette  16

Executive Chef Shayne Nunes

HOT SUPPER SERVED TILL
10 O CLOCK PM SUN-WEDS
11 O CLOCK PM THURS-SAT