



BEGINNINGS

Braised Pork Belly \$24 GF
Fennel Puree, Caramelized Apples, Pickled Zucchini Ribbon, Garnished with Micro Arugula

Foie Gras \$25
Foie Gras Mousse, Brioche Toast, Port Poached Pear, Port Pear Gastrique, Frisee Salad

Braised Short Rib \$22 GF
Celery Root Puree, Roasted Celery Root, Kale, Red Pearl Onions, Grape Brandy Demi

Beetroot Burrata Salad \$19 GF V
Lollo Rosa Lettuce, Arugula, Apple Cider Vinaigrette, Cherry Tomato, Shaved Radish, Roasted Beets, Burrata,
Sea Salt, Extra Virgin Olive Oil

Table Side Caesar Salad \$25
Crushed Anchovies, Crisp Romaine, House Made Croutons mixed tableside with a freshly made Caesar Dressing

Spiced Apple and Butternut Squash Soup \$18 GF V
Garnished with Pickled Apple and Spiced Crème Fraîche

Charcuterie Board \$38
Chef's Selection of 2 Meats and 2 Cheeses with other accoutrements on a large platter for two

MAINS

9oz. Hand Cut Filet Mignon \$62
Fresh Cut to Order daily by Chef and Grilled. Pomme Puree with Choice of Whole
Organic Roasted Baby Carrots or Grilled Asparagus

12oz. New York Strip \$53 GF
Prime Grade New York Strip Steak Fresh Cut to Order daily by Chef. Sweet Potato Puree
with Choice of Whole Organic Roasted Baby Carrots or Grilled Asparagus

Entrée Add Ons:

6 oz Lobster Tail \$32 | Colossal Shrimp \$22

Steak Enhancements:

Au Poivre Sauce \$7 | Stout Demi-Glace \$7
Blue Cheese with Fresh Black Pepper \$9 | Blackened with Cajun Cream Sauce \$7

Seared Diver Scallops \$58
Fresh Hand Caught Diver Scallops with Beet Puree, Asparagus, Blood Orange Gel

Half Roasted Airline Chicken \$39 GF
Ancho Roasted Cauliflower, Roasted Whole Organic Carrots, Chicken Demi-Glacé

Frenched Grilled Lamb Chop \$46 GF
Maple Rub, Sautéed Brussels Sprouts, Bacon, Fennel, and House Made Apple Butter

Old World Italian Sunday Gravy \$39
Home Made Hand Cut Pappardelle, Home Made Tomato Meat Sauce, Meatballs, Italian Sausage, Braciola, Parmesan Cheese

Green Walk Hatchery Rainbow Trout \$39 GF
Artichoke, Cherry Tomato, Arugula, Balsamic Glaze, Apple, Radishes, Pepita Crumble

Cauliflower Steak \$31 V
Chili Oil, Kale, Cherry Tomato, Pine Nut, Chimichurri. Can Be Prepared Vegan

GF- Gluten Free | V - Vegetarian (Can be prepared Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
22% gratuity is included in the final bill.

WINES BY THE GLASS

BUBBLES

Jeio, Prosecco, Brut, DOC, Veneto, Italy	16
Bouvet, Brut Rose', Loire, France	18
Pierre Sparr, Crémant D'Alsace, Brut Reserve, Alsace, France	22
Cave De Lugny, Brut Rose', Burgundy, France	20
Sokol Blosser, "Bluebird" Brut, Willamette Valley, Oregon	19

WHITE

Terian, Pinot Bianco, DOC, Alto Adige, Italy	2022	19
J. Vidal Fleury, Côtes Du Rhône Blanc, Rhône Valley, France	2021	15
Ceretto, Arneis Blangé, DOC, Piedmont, Italy	2021	20
Sokol Blosser, Evolution, White Blend, Willamette Valley, Oregon	2023	15
Massican, "Annia", White Blend, Napa Valley, California	2022	25

ROSÉ

Bieler Pere et Fils, Rose, Cuvée Sabine, Coteaux D'Aix-En-Provence, France	2023	12
Dr. Konstantin Frank, Dry Rose, Finger Lakes, New York	2021	11
Feudo Montoni, Nerello Mascalese, Rose di Adele, Sicily, Italy	2021	14
Finca Nueva, Rosado, Rioja, Spain	2022	16

RED

Chateau Haut-Grelot, Côtes De Blaye, Bordeaux, France	2020	17
Tenuta Sassoregale, Sangiovese, Tuscany, Italy	2022	15
Pascual Toso, Malbec, Mendoza, Argentina	2022	16
Delille Cellars, Cabernet Sauvignon, Columbia Valley, Washington	2022	15
Pessimist, Red Blend, Paso Robles, California	2022	15
Pio Cesare, Barbera d'Alba, DOC, Piedmont, Italy	2020	18

COCKTAILS

Olivet Martini	
Ketel One, Olive Oil Washed Beefeater, Noilly Prat Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olive	21
The Swiftwater Manhattan	
Maker's Mark, Antica Carpano Sweet Vermouth, Black Walnut Bitters, Absinthe Rinse, Woodford Reserve Cherry	21
Charlie's Angel	
Grey Goose, Cointreau, Fresh Lime Juice, St Germain, Orange Bitters, Cranberry Juice, Charred Orange Slice	21
Vincent's Old Fashioned	
Woodford Reserve, Demerara Sugar, Black Walnut Bitters, Orange Peel, Espresso, Woodford Reserve Cherry	21
Black Diamond Negroni	
Olive Oil Washed Beefeater, Campari, Antica Carpano Sweet Vermouth, Charred Orange Peel	19
Pocono Mountain Mule	
Stolichnaya Oranji, Ginger Beer, Fresh Lime Juice, Burning Rosemary Sprig	19
Dante's Inferno Margarita	
Casamigos Jalapeño Tequila, Cointreau, Fresh Lemon & Lime Juice, Fresh Jalapeños, Black Lava Salt	21

MOCKTAILS

Cara's Sunrise Spritz	Orange Juice, Grenadine, Lemon Lime Soda, Cocktail Cherry	15
Lemon FauxDrop	Lemon Juice, Pineapple Juice, Simple Syrup, Ginger Syrup, Mint	15
Cloving Thyme	Clove Syrup, Ginger Thyme Syrup, Pineapple Juice, Club Soda, Fresh Ground Pink Peppercorn	15
Chocolate Cherry Espresso-tini	Fresh Espresso, Moka Chocolate Syrup, Cherry Syrup, Whipping Cream	17

FLIGHTS

Negroni Experience	36
Classic: Beefeater Gin, Antica Carpano Sweet Vermouth, Campari	
Boulevardier: Woodford Reserve, Antica Carpano Sweet Vermouth, Campari	
Sbagliato: Prosecco, Antica Carpano Sweet Vermouth, Campari	
Martini Experience	39
The Dirty Vodka Martini: Ketel One, Noilly Prat Dry Vermouth, Olive Juice, Blue Cheese Stuffed Olive	
The Gibson Martini: Hendricks Gin, Dry Vermouth, Pickled Onion	
The Vesper Martini: Beefeater Gin, Stolichnaya Vodka, Lillet, Charred Lemon Peel	