

Savor The Season

Summer 2026

\$95

First Course

choice of

☀️ **PEACH & TOMATO CAPRESE**

Pickled Peach Vinaigrette, Burrata Cheese, Basil

WILD GAME TARTARE*

Spicy Olive Tapenade, Cured Egg Yolk, Crispy Shallots

ESTHER'S CAESAR*

Little Gem Lettuce, Bradley's Dressing, Focaccia Croutons

CHOPPED WEDGE SALAD*

Bacon, Confit Tomato, Avocado, Soft Egg
Maytag Blue, Buttermilk Ranch Dressing

PASTRAMI GLAZED BACON

Black Pepper, Bourbon, Brown Sugar Glaze

Second Course

choice of

☀️ **CORN AGNOLOTTI (V)**

Summer Corn, Lemon, Chive

SMOKED PRIME RIB

10 Oz, Served With Au Jus And Horseradish

FLAT IRON STEAK

Brandt Farms, 8oz, CA
Prime

VENISON BACKSTRAP

Pamu Farms, 8 oz, Riverside, NZ

ORA KING SALMON

Saffron, Lemon Beurre Blanc, Cauliflower Many Ways

SURF AND TURF

Filet Mignon 5oz | Lobster Tail 6oz
+30 Supplement

Sides For The Table

☀️ **CREAMED CORN**

☀️ **CHARBROILED GREEN CABBAGE**

☀️ **SUMMER SQUASH FRITTERS**

☀️ **ONION RINGS**

RADIATORE ALLA VODKA

CRISPY BRUSSELS SPROUTS

CRAB & ASPARAGUS OSCAR GRATIN

+10 Supplement

Dessert

choice of

BLACK FOREST PIECAKEN

Cherry Pie Inside of Chocolate Cheesecake
Cocoa Whipped Cream, Cherry Sauce

HUMMINGBIRD CAKE

Banana Cake With Pineapple And Toasted Pecans
Cream Cheese Icing, Butter Pecan Ice Cream

☀️ Seasonal Summer Feature | (V) vegetarian

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