DINNER

ТНЕ



FEATURED STARTERS

Hand Cut French Fries Sea salt, black pepper, malt vinegar	V \$6
Sweet Potato Fries Smoky maple cream aioli	V \$8
Fried Cauliflower Bites Tempura fried cauliflower, sweet chili sauce, sesar arugula, green onion	V \$15 ne seeds,
Flash Fried Calamari I Pepperoncini, arugula, lemon basil marinara, fried	DF \$15 d capers
Pork Belly Bao Buns Crispy pork belly, sweet sesame sauce, sesame se green onion and cilantro mix	\$15 eds,
Burrata Caprese Roma tomato, Heirloom grape tomatoes, basil, b reduction, sea salt	V \$16 alsamic
Ahi Tuna Ceviche Cilantro, shallot, cucumber, citrus, vegan avocado crispy wonton chips	\$17 o crema,
Seared Crab Cakes Crab cakes atop carrot ginger purée, grilled peac slaw	\$18 h & radicchio
	T 7 c - 0

Charcuterie V | \$18 Imported cheese, house made pickles, cured meats, seasonal jam

LIGHTER SIDE

Seasonal Soup Du Jour Ask your server about today's selection	GF, V \$8
Sweet Caramelized Onion Soup Smoked applewood cheddar, brioche cra	\$8 outon
House Salad Romaine, parmesan, heirloom cherry tor reggiano dressing, seasoned croutons Enhance with chicken \$6 or salmon* \$8	V \$11 matoes, garlic and
Greek Salad Field greens, house poached beets, kalar pepperonicini, Feta cheese, pink Greek d <i>Enhance with chicken \$6 or salmon</i> * <i>\$8</i>	
Summer Roasted Corn Salad Spinach and arugula mix, roasted corn, black beans, lime & yogurt vinaigrette, fr Enhance with chicken \$6 or salmon* \$8	
Maurice Salad Iceberg, smoked ham, turkey, Swiss chee green olives, sweet pickle relish, classic N	

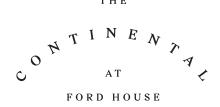
The Continental: A History of Elegance

Under Edsel Ford's leadership, the elegant Lincoln Continental elevated the Lincoln brand as an alternative to American luxury vehicles. Edsel designed the Continental with E.T. "Bob" Gregorie in order to create a worldly, classic automobile.

DINNER

ENTRÉES

ТНЕ



Served with soup du jour or house salad			
Chef's Catch of the Day	\$MP	Duck Ala Rhubarb	GF \$28
Inquire about tonight's preparations with your server	r	Confit duck leg, duck fat roasted fingerling potatoes, snap peas, pork belly lardons, sweet and spicy rhubarb sauce	
The Continental Burger*	\$18		
1/3 lb Creekstone Farms beef, Heirloom tomato jam,		Airline Chicken Breast	GF \$32
aged white cheddar, bacon, sweet pickled onions,		Goat cheese and leek stuffed, sundried tomato & Swiss chard	
and arugula on a brioche bun, kettle chips		risotto, pickled chard	
Marinated Grilled Tofu GF, DF, VC	B \$22	Spinach Artichoke Salmon	\$32
Snap peas & bell pepper rice pilaf, sesame		Grilled salmon, Yukon gold mash, sauteed spinach and mushroom, artichoke cream sauce, fried artichoke garnish	
Summer Tart V	/ \$22		-
Butter poached leeks, grilled zucchini, Boursin cheese, arugula,		Sautéed Prawn & Lobster Alfredo	\$34
house made hot honey		Fettuccine pasta, Parmesan	
Pork Scallopine	\$30	Grilled Filet of Beef	GF \$50
Seared cutlets of pork, warm orzo salad, sherry crea		Sunchoke puree, braised Swiss chard, cherry wine reduction	



1963 Lincoln Continental Convertible