# DINNER



## FEATURED STARTERS

Housemade Popovers V | \$6

Hand Cut French Fries  $V \mid $6$ 

Sea salt, black pepper

Sweet Potato Fries V | \$8

Smoky maple cream aioli

Brussel Sprouts V | \$16

Flash fried, toasted almonds, pork belly, pickled red onion, molasses glaze

Calamari DF | \$16

Flash fried, baby kale, pepperoncini, bravas sauce, fried caper, lemon

Balsamic Strawberry Burrata V | \$16

Balsamic roasted strawberries, crostini, thyme & oregano gremolata, roasted garlic

Seared Ahi Tuna \$18

Seared ahi tuna, tabbouleh, lemon tahini vinaigrette, sweety drop peppers, pita chips

Seared Crab Cakes \$18

Red pepper coulis, napa cabbage, apple & fennel slaw

Charcuterie \$18

Imported cheese, cured meats, house made pickles, and seasonal jam

## LIGHTER SIDE

Seasonal Soup Du Jour GF, V | \$8

Ask your server about today's selection

Sweet Caramelized Onion Soup \$8

Smoked applewood cheddar, brioche crouton

House Salad V | \$13

Crisp romaine, parmesan, cucumber, red onion, split cherry tomatoes, house made Caesar dressing, seasoned croutons Enhance with chicken \$6 or salmon\*\$8

Artichoke Green Goddess Salad GF, V | \$17

Mixed greens, shaved carrot, breakfast radish, English peas, toasted almonds, roasted artichoke, shaved manchego Enhance with chicken \$6 or salmon\*\$8

Maurice Salad GF | \$17

lceberg, smoked ham and turkey, Swiss cheese, hard-boiled egg, green olives, sweet pickle relish, classic Maurice dressing

Spinach & Blueberry Salad V | \$18

Spinach, blueberries, snap peas, roasted red pepper, shaved fennel, citrus white balsamic vinaigrette, fried goat cheese balls Enhance with chicken \$6 or salmon\*\$8

## 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



THE

## **ENTRÉES**

Served with soup du jour or house salad

## Chef's Catch of the Day \$MP

Inquire about tonight's preparations with your server

## The Continental Burger\* \$18

1/3 lb Creekstone Farms beef, Heirloom tomato jam, aged white cheddar, bacon, sweet pickled onions, and arugula on a brioche bun, kettle chips

## Crispy Tofu Tacos V, VG | \$17

Three flour tortillas, fried tofu, napa cabbage, sweet chipotle glaze, pickled red onion

#### Short Rib Carbonara \$27

Pappardelle pasta, braised short rib, English peas, parmesan cheese

#### Grilled Pork Chop \$32

Citrus brined pork chop, warm farro salad, grilled vegetables, chopped herbs, spinach, bacon onion jam

## Duck Confit

GF | \$32

Herb roasted potato medley, roasted broccolini, brown sugar au poivre sauce

#### Roasted Airline Chicken

GF | \$32

Spring pea succotash risotto, citrus brined airline, apricot bourbon glaze

#### Grilled Salmon

GF | \$32

Wild rice pilaf, fennel, roasted carrots, housemade hot honey

#### Prawn & Lobster Alfredo

\$36

Fettucine pasta, shaved parmesan, cold water lobster, gulf prawns, herb oil

#### Grilled Filet of Beef

GF | \$48

6 oz filet, horseradish mashed potatoes, roasted asparagus, mushroom bordelaise



1963 Lincoln Continental Convertible