



**2 courses for \$25 (soup or salad & entrée) or
3 courses for \$30 (soup or salad, entrée & dessert)**

SOUP Soup Du Jour • Seafood Chowder (GF) • Chili (GF)

SALAD

Harvest Chopped Salad (V)

mixed greens, maple roasted butternut squash, pomegranate seeds, toasted pumpkin seeds, shredded carrot, candied pecans, dried cranberries, red onion, tossed in pomegranate vinaigrette, topped with goat cheese & cranberry walnut croutons

Baby Wedge Salad (GF)

iceberg, applewood smoked bacon, grape tomatoes, red onion marmalade, bleu cheese crumbles & dressing

RedWater Salad (GF, V)

artisan greens, candied pecans, strawberries, dried cranberries, bleu cheese crumbles, raspberry vinaigrette

Caesar Salad

romaine, shaved parmesan, croutons, caesar dressing

ENTRÉE

Maple Bourbon Roasted Pork Loin (GF)

pork loin roasted with maple bourbon glaze, topped with brown butter apples, served with cranberry, apple cornbread stuffing, asparagus & finished with apple cider jus

Shepherd's Pie (GF)

ground lamb, peas, carrots & onion in savory gravy, topped with garlic whipped mashed potatoes, then baked until golden brown, served in a 500-degree cast iron dish

Truffle Gnocchi (V)

potato gnocchi with pebble creek roasted wild mushrooms & wilted hearty greens, tossed with truffle cream sauce & aged parmesan

***See the back for our
desserts & drink features!***



DESSERT

Pecan Tart

pecans surrounded by a gooey, sugary filling with a hint of orange zest, served in an individual flaky pie crust, topped with vanilla bean ice cream & chocolate shavings

Apple Cinnamon Coffee Cake

moist white cake mixed with cinnamon, nutmeg & apples with buttery, crumbly streusel topping, drizzled with decadent bourbon toffee glaze, served with whipped cream

Caramel Macchiato Cheesecake

creamy espresso flavored cheesecake with graham cracker crust, served with whipped cream, topped with chocolate & caramel

Maple Crème Brûlée with Candied Pecans (GF)

creamy maple custard with a hint of bourbon, caramelized sugar & candied pecans

Peanut Butter Cup Pie

silky peanut butter pie mixed with chopped peanut butter cup candy in chocolate cookie crust, served with whipped cream, caramel, chocolate sauce & crushed peanuts

Flourless Chocolate Espresso Cake (GF)

warm espresso infused flourless chocolate cake studded with gooey chunks of dark chocolate, with chocolate ganache, served with whipped cream & fresh strawberries

DRINK FEATURES

Angels Ink Pinot Noir

dense aromas of boysenberry pie, cola spice, and loam soil show on the nose, wine enthusiast 88 points – 12 glass / 47 bottleWente

Vineyards Chardonnay

buttery apple like flavors with hints of honey, vanilla & oak highlight this chardonnay, full-bodied with lingering creamy finish – 12 glass / 47 bottle