

STARTERS

Coconut Curry Mussels Shallots, Chardonnay, coconut milk, curry, grilled baguette	11
Cheese Fondue Caramelized onions, bacon, blue cheese, crostini	9
Duck Confit Hungarian cabbage, toasted brioche, apricot glaze	12
Cheese and Charcuterie Selected ham, aged salami, cured meats, local artisanal cheeses, honeycomb	14

2

SOUP AND SALADS

Tomato Bisque Oven roasted tomato, basil, crème fraiche	6
Grilled Romaine Roasted tomato, radish, ricotta salata, shaved prosciutto, avocado-lime dressing	8
Baby Arugula Feta, sweet pickled red onions, kalamata olives, fig-balsamic vinaigrette	8
Sidney's BLT Shredded iceberg, crispy tender pork belly, tomato, herb dressing	8

2

ENTRÉES

Stuffed Zucchini Stuffed with mushroom, quinoa, and spinach, glazed rainbow carrots, chickpea purée	18
Shrimp & Grits Stone ground pimento grits, creole mushroom sauce	32
Roasted Half All Natural Chicken Cheddar mashed potatoes, rainbow carrots	28
Pork Tenderloin Seared tenderloin, sweet potato soufflé, creamy marsala sauce	24
Braised Short Ribs Red Zinfandel root vegetables and berbs mashed notations Swiss chard	35



SIDNEY'S STEAKS

Pan Seared Filet mignon* 8 oz. Cheddar mashed potatoes, bourbon-coffee sauce	41
Grilled New York Strip* 10 oz. Cheddar mashed potatoes, Malbec-shallot butter	40
Black Pepper Crusted Ribeye* 10 oz. Cheddar mashed potatoes, red wine reduction	38
Cowboy Steak* 18 oz. Open-flamed grilled ribeye steak on the bone, cheddar mashed potatoes, Henry Bain sauce	48



SIDES (additional sides \$5.00 each)

Sautéed Mushroom Mélange Oyster, cremini, baby shiitake and button **Grilled Asparagus** Lemony hollandaise

Creamy Steakhouse Spinach

^{*}ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.