



Dinner Menu

Slopeside Farm Table

Enjoy our signature soups, endless salad bar, Farm Table featuring composed salads, entrée of the day, and desserts **17.95 +8 w/entrée**

Starters

- Crispy Calamari** 15
Arrabbiata Sauce
- Shrimp Skewer (GF)** 15
Arugula Salad | Chimichurri Sauce
- Lobster Pot Pie** 13
Puff Pastry | Lobster | Carrot | Onion | Celery
- Tomato Tower (Gluten Free)** 9
Fresh Tomatoes | Mozzarella | Balsamic Drizzle

Soups

- French Onion** 8
Garlic Crouton | Cheese Granite | Fine Herbs

Soup of the Day 7
Chef's Daily Selection

From the Farm

New York Strip Steak (Gluten Free) 36
Mashed Potatoes | Sautéed Mushrooms
Garlic Broccolini

***Bourbon Glazed Sirloin** 32
Baked Herb Mac and Cheese | Marinated Green Beans

Pork Tenderloin (Gluten Free) 28
Espresso Rubbed Pork | Potato Dauphine | Asparagus

Amish Chicken Breast 25
Pea and Potato Risotto | Glazed Baby Carrots | Pan Sauce

*Bourbon Glaze Sirloin can be served Gluten Free and Potato will substitute the Herb Mac and Cheese

From the Sea

Shrimp Michelle 31
Crab Stuffed | Herb Butter | Tomato Risotto

Grilled Atlantic Salmon 30
Rice Pilaf | Dijon Glaze | Roasted Vegetables

Crab Cakes 28
Roasted Corn Succotash | Wild Rice | Creole Remoulade

Pasta

Chicken and Vegetable Penne 24
Sautéed Chicken | Roasted Tomato
Mediterranean Vegetable Blend

Potato Gnocchi 25
Braised Short Ribs | Parmesan Cream Sauce

Capellini Di Mare 28
Jumbo Shrimp | Fresh Crab | Bay Scallops | Mussels
Roasted Tomatoes | Scampi Sauce

Porcini Crusted Tofu (V) (VG) (GF) 24
Scallion Mashed Potato | Shallot Reduction

*Gluten Free Pasta is available

V- Vegetarian VG - Vegan GF-Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

07/02/18

Sparkling

	Class	Bottle
Barton & Guestier Blanc de Blanc, Loire Valley, France, NV	8	35
Moletto Prosecco, Veneto, Italy		45
Perrier Jouet Grand Brut Epernay, NV		95
Mumm Brut Rose, Napa, CA, NV		60
Schramsberg Blanc de Noirs, 2009, Napa, CA		95

Whites

	Class	Bottle
White Zinfandel Canyon Oaks, 2015, CA Light and fruity with plenty of ripe strawberry and melon flavors	8	35
Riesling Covey Run, 2014, Columbia Valley, WA Very food friendly wine, pairing well with seafood and cheeses	8	35
Moscato Villa Pozzi, Sicily, 2015 Delightfully sweet with lush, fruity aromas	9	40
Rosé D' Anjou Sauvion, Loire Valley Red cherry and mint aromas, medium bodied with a dry finish		40
Vouvray Sauvion Et Fils, France, 2015 Floral and ripe fruit off dry and medium bodied. Notes of dried fruit and honey on the finish.		45

Crisp Whites

Pinot Grigio Vigna Sorona Delle Venezie Pale straw yellow, light fruity aroma, soft well balanced	8	35
Sauvignon Blanc Crossing, 2016, New Zealand Flavors of key lime, white nectarines, grapefruit and gooseberry with a well balanced finish	10	45
Gavi di Gavi DOCG, Villa Rosa, Italy, 2015 Fragrant and fruity with nuances of apple and melons. Dry, medium bodies, studded with white stone fruit		46
Pinot Gris Montinore Estates, Willamette Valley Oregon Tropical fruit and bright citrus notes. Flavors of stone, papaya and citrus fruit		40

Chardonnay Bourgogne Roux Pere & Fils, France, 2014 Persistent aromas including hazelnut, sugared chestnut, honey, butter and spices		40
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Chardonnay Cartlidge and Brown, North Coast, CA Roaring with aromatic passion fruit, guava, and tangerine. Medium bodied with lively hints of	9	38
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Flavors of Oak

Chardonnay Canyon Oaks, 2015, CA Tropical fruit flavors and nuance of oak and vanilla emerge in this medium bodied wine	8	35
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Chardonnay Clos Pegase Mitsuko's Vineyard, Caneros, 2012, Napa Valley Aromas of Meyer lemon, ripe pineapple, Blenheim apricots, tarte tatin, white honeysuckle and beeswax, framed subtly spicy toasty oak		53
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Reds

	Class	Bottle
Pinot Noir Villa Sorono, Delle Venezie 2015 Ruby red color, garnet when aged. Delicate, dry, medium bodied, velvety in mouth.	8	35
Pinot Noir Alto Limay, Patagonia, Argentina Ruby red color, garnet when aged. Delicate, dry, medium bodied, velvety in mouth.		45
Merlot Canyon Oaks, CA, 2014 Rich and stylish flavors of plum and berry with a touch of nicely integrated oak	8	35
Blend 14 Hands Run Wild, Columbia Valley, WA Juicy and fruity, a vibrant blend with flavors of blueberries, black currants and raspberries	9	38

Chianti Toscolo, Italy, 2015 Brilliant ruby color-elegant bouquet of violets, berry fruit, and iris.		38
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Smooth and Supple

Cabernet Sauvignon Cartlidge & Brown, North Coast, CA, 2015 Deep red in color with flavors of black currant on the palate	9	38
Merlot Cartlidge & Brown, North Coast CA 2014 Cascades of chocolate, plum, raspberry and smoke. Lush tannins and a long supple black pepper finish	9	38

Full Bodied

Malbec Finca El Origen Reserva, Mendoza Argentina Soft and velvety, intense red ripe fruit aromas	8	35
Malbec Zuccardi, Serie A, Valle de Uco, Argentina, 2015 Soft and velvety, intense red ripe fruit aromas		42
Shiraz McWilliams Hanwood Estate, Australia Features aromas and flavors of dark fruit, cherry, and spice		38
Zinfandel Renwood, CA, 2012 Distinct flavors of strawberry preserves, raspberry, and plum jam		38
Merlot Duckhorn, 204, Napa Valley Layers of raspberry and black cherry. Hints of coffee and chocolate that carry through the finish.		45

Valpolicella Classico Superior La Roverina, Speri, Italy, 2013 Ruby red with intense, ample bouquet recalling vinous and almond notes		52
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California Cabernets

Cabernet Sauvignon Canyon Oaks, Central Coast, CA 2014 Fresh fruit aromas of cassis, mint, and ripe berry with the same fruits characteristics on the palate	8	35
Cabernet Sauvignon Buehler Vineyards, 2014, Napa Valley Hints of spicy currant, blackberry, cedar and mineral notes, picking up a hint of anise on the finish		65
Cabernet Sauvignon Brown Family "Heritage" Columbia Valley WA Red fruit aromas with hints of black pepper, vanilla and hints of oak. Medium bodied finishing with cherry notes		45

Beer

Bud Light (4.2%) Budweiser (5.0%) Coors light (4.2%) Corona (4.1%) Devil's Backbone Vienna Lager (5.2%) Elysian Space Dust IPA (8.2%) Fat Head Bumble Berry (5.3%) Fat Heads Head Hunter IPA (7.5%) Goose Island IPA (5.0%) Heineken (5.0%) IC Light (4.2%) Kentucky Bourbon Barrel Ale (8.2%) Labatt Blue (5.0%) Magic Hat #9 (5.10%) Michelob Ultra (4.2%) Miller Light (4.2%) Murphy's (4.0%) New Belgium Fat Tire (5.2%) New Belgium VooDoo Ranger (7.0%) Odoul's (0%) Pabst Blue Ribbon (4.7%) Sam Adams Boston Lager (5.0%) Sierra Nevada Pale Ale (5.6%) Shock Top (5.2%) Southern Tier 2x IPA (7.0%) Stella Cidre (4.5%) Stella Artois (5.0%) White Horse Buckwheat Blossom Honey Ale (5.2%) Yuengling (4.4%)
