

APPETIZERS

Fresh Hearth Baked Bread whipped sea salt butter garlic herb dip	7
Fried Calamari sweet chili aioli	19
Prawn Cocktail <i>(gf)</i> poached prawns lemon cocktail sauce	17
Bacon Wrapped Shrimp pineapple red pepper green onion rosemary crostini	24
Pan Fried Crab Cakes dungeness & atlantic rock crab couscous seasonal vegetables lemon-dill aioli	30

SOUP & SALADS

French Onion Soup caramelized onion toasted crostini brûléed gruyère cheese	14
Chopped Salad iceberg romaine cucumber pickled red onion croutons cherry tomato	9
Wedge Salad <i>(gf)</i> iceberg lettuce bacon red onion blue cheese cherry tomato	12
Caesar Salad * romaine parmesan reggiano croutons marinated white anchovy	10 16
Acorn Squash Winter Salad <i>(gf)</i> arugula currant toasted pecan feta cheese apple cider vinaigrette	14
Salad Additions:	
• <i>Grilled Shrimp</i>	15
• <i>Grilled Chicken</i>	10

HEARTH OVEN PIZZAS

Pepperoni & Sausage red sauce roasted pepper oregano mozzarella	22
Roasted Mushroom mushroom truffle sauce thyme	22
Chicken & Artichoke garlic cream sauce pancetta parmesan reggiano mozzarella	22

FRESH SEAFOOD

Pan Seared California Halibut <i>(gf)</i> braised cannellini beans sun dried tomato braised kale chives lemon	42
Alaskan Cod Fish & Chips hand beer battered cod shoestring fries coleslaw lemon tartar sauce cocktail sauce	32
Pan Seared Atlantic Salmon <i>(gf)</i> roasted garlic broccolini ancient grains cauliflower puree chive oil	35
Prawn Scampi Fettuccine lemon wine pan sauce house made lemon pepper pasta spinach	32
Roasted Atlantic Lobster Tail <i>(gf)</i> baked potato seasonal vegetable medley lemon beurre blanc clarified butter	75

CHEF’S SPECIALTIES

Beef Bolognese bucatini pasta pomodoro sauce parmesan reggiano fresh basil	30
Roasted Duck Breast house made potato gnocchi braised kale butternut squash puree port wine reduction	40
Chicken Marsala roasted chicken thigh garlic mashed potato seasonal vegetable medley roasted crimini mushroom	30
Guinness Braised Short Ribs parmesan polenta honey glazed carrot crispy shallot shaved parmesan	45
Bacon Wrapped Meatloaf garlic mashed potato seasonal vegetable medley mushroom gravy	32
Jagerschnitzel pork cutlet spaetzle braised kale mushroom gravy	38

BUTCHER BLOCK

12 oz or 18 oz Herb Roasted Prime Rib <i>(gf)</i> * baked or garlic mashed potato seasonal vegetable medley au jus	45 60
8oz Grilled Angus Filet Mignon <i>(gf)</i> * garlic mashed potato roasted garlic broccolini béarnaise sauce	58
12oz Pan Seared Angus New York <i>(gf)</i> * house made steak fries seasonal vegetable medley au poivre sauce	47
16oz Grilled Angus Ribeye <i>(gf)</i> * baked potato seasonal vegetable medley caramelized onion butter	58
20oz Grilled Bone In Angus Ribeye gouda macaroni and cheese red wine bacon brussels sprouts herb-infused tallow butter	80
Lone Wolf Chef’s Burger * house ground ribeye & filet mignon blend brioche bun shoestring fries choice of cheese	23
Burger Extras :	
•Roasted Peppers	•Sautéed Mushrooms
•Bacon	•Avocado
	4 ea.

SIDES & ADDITIONS

Sub.Loaded Baked / Mashed Potato <i>(gf)</i>	5	Red Wine Bacon Brussels Sprouts <i>(gf)</i>	10
Yukon Gold Garlic Mashed Potato <i>(gf)</i>	7	Spaetzle	10
Russet Baked Potato <i>(gf)</i>	7	Creamy Parmesan Polenta <i>(gf)</i>	10
Shoe String Rosemary Fries <i>(gf)</i>	7	Gouda Macaroni and Cheese	10
Seasonal Vegetable Medley <i>(gf)</i>	7	Gnocchi	10
Roasted Broccolini <i>(gf)</i>	7	Prawn Scampi <i>(gf)</i>	20
Braised Kale <i>(gf)</i>	7	Lobster Tail <i>(gf)</i>	70

\$10 split charge for any item

19% Gratuity will be applied for parties of 8 or more

(gf) =Gluten Free

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS