

**December 2020-Gluten Guideline Menu**

**We are open for curbside to go and outdoor and INDOOR dining  
(there is no bar service in PA, but we are serving drinks at the table with dinner)**

-The tables are weather permitting except the front porch, which is covered.  
-The restrooms are open, but you must wear a mask when moving from the table to the restroom and back.  
(these are not my rules, but they are the rules for now)

**•For the Table**

**Chef's Market Selection of Cheeses 22**  
Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk  
Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt,  
sour  
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's  
milk (No CRISPS)  
cream brie

**• Soup & Salads**

**Cool Breeze Farms Mixed Greens- 9**  
Mixed greens, local cheddar, honey crisp apple, candied nuts,  
dark balsamic vinaigrette  
**Chopped Iceberg-Tomato, cucumber, bacon, 9**  
Smokey buttermilk Rogue Valley blue cheese dressing  
**Grilled Romaine 11**  
Creamy Caesar dressing with Meadow View Farm eggs,  
Parmignano-Reggiano cheese, (NO CROUTONS)  
**+grilled Salmon +16 Chicken+8 Shrimp+13**  
**Crock of French Onion Soup 10**  
(NO BREAD), gruyere cheese

**• Raw Bar**

**Tuna Tartare\*-Avocado, (NO SOY), (NO CHIPS), wasabi 15**  
**Jumbo Lump Crab Cocktail-Red sea salt, artisan olive oil; 15**  
**Blue Point Oysters-NY-mild-high salt-\$3 per**  
**Fresh Texas U12 Shrimp Cocktail-per piece\*-3.50**

**• From the Steakhouse Grill\*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce**

<b>12 oz. Certified Angus NY Strip 42</b>	<b>16 oz. USDA Prime Delmonico Ribeye 58</b>
<b>8 oz. Center Cut Choice Filet Mignon 42.5</b>	<b>10. oz. USDA Prime Filet Mignon 54.5</b>
<b>14 oz. USDA Prime NY Strip 53</b>	<b>16 oz. USDA Prime Short Bone Ribeye 55</b>

Creamy potato puree-5	Cast iron creamed spinach 9
Crispy brussels sprouts with pancetta-8	Bearnaise aioli 2
Bacon fat local mushrooms-8.5	Salt crusted baked potato 5
	Lobster creamed corn 15

**\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness**

**TURF**

**Texas Beef Short Ribs**  
haricot vert, cabernet reduction  
**4 oz. -22 8 oz.-35**  
**Pumpkin+Potato Gnocchi 22**  
Roasted squash and parsnips, arugula-  
pistachio pesto (Vegan and GF)  
**Free Bird Farm Chicken Breast 24**  
Wilted kale and (delete the farro) and delicata  
squash with a maple cider cream

**SURF**

**Grilled Faroe Island Wild Salmon 25**  
Asparagus, salt roasted beets, pesto  
vinaigrette, Meyer lemon aioli  
**Grilled Gulf Shrimp 26**  
Andouille sausage, (delete the spaetzle),  
sundried tomato-roasted pepper aioli  
**Grilled Faroe Island Wild Salmon 25**  
Jicama-carrot slaw, salsa verde, (delete the  
miso remoulade)