

ENTREES

SERVED WITH CHOICE OF PETITE SALAD OR SOUP

BOURBON MARINATED PORK RIBEYE 35

Cedar Ridge Bourbon, apple chutney, braised fennel slaw,
carrot mash

CHILI RUBBED NEW YORK STRIP 39

12oz Copper Creek striploin, chimichurri, sweet potato
fries, roasted red pepper coulis, corn & tomato

PAN SEARED FILET 42

7oz Copper Creek tenderloin, potatoes dauphinoise, blistered
tomatoes, mushrooms, house demi

GARLIC & HERB CRUSTED RACK OF LAMB 38

cranberry jelly, sweet potato puree, fried parsnips

SEARED VENISON 40

cauliflower cream, wild mushrooms, house red wine jus

CRISPY SKINNED SEA BASS 34

sesame soba noodles, grilled bok choy, miso broth, green
onion

SEARED MONKFISH 38

herb butter basted, lemon couscous salad

LOBSTER CARBONARA 40

butter poached lobster, house-made pancetta, capellini,
peas, parmesan egg sauce

SEARED DUCK BREAST 36

Maple Leaf Farms duck, port gastrique, farro, currants,
caramelized shallots, rainbow carrots

CHICKEN MARSALA 30

mushroom cream, pappardelle, baby broccoli

STOUT BRINED CHICKEN 34

Single Speed Tip The Cow Stout, hind quarters, carrot
mash, mixed vegetables

**Consumer Advisory: thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information" Iowa Code Section 137F 2 (10).*