

Start

Fried Brussels | 12

Walnuts, Goat Cheese, GF V
Fresno Chili, Pomegranate Vinaigrette, Lemon

Poutine | 13

Crisp Battered Fries, Guajillo Braised Short Rib,
Queso Chihuahua, Candied Jalapeño, Cilantro,
Jalapeño Crema, Pickled Onion

Charcuterie | 16

Iowa-Cured Meats, Chef's Selection of Cheeses,
House Pickles, Local Mustard, Grilled Sourdough

Mozzarella | 12

House-Pulled Mozzarella,
Stewed Tomato Compote, Torn Basil, Balsamic,
Grilled Sourdough

Tuna | 14

Sesame Crusted Ahi, Wasabi Lime Vinaigrette,
Honey Sriracha, Pineapple, Sweet Chili, Scallion

Wings | 13

Honey-Sriracha: Pineapple, Scallion, Sesame
Raspberry: Tangy Raspberry Sauce, Goat Cheese,
Candied Jalapeño

Meatballs | 12

Iowa Pork Blend, Cranberry, Sage, House Chutney

Greens

Add to Any Salad: Chicken 4 / Spicy Shrimp 5

Berry Salad | 7/12

Arugula, Kale, Spinach, Honey Feta,
Pomegranate Vinaigrette, Fresh Berries,
Pistachio Flax Brittle GF V

Caesar Salad | 6/11

Hearts of Romaine, Toasted Croutons,
Red Cow Parmesan, Creamy Dressing V

Garden Salad | 6/11

Field Greens, English Cucumber, Heirloom Tomato,
Pickled Shallot, Shredded Cheddar, Choice of Dressing V

Soup

Ask Us About Our Selection of Scratch-Made Soups

Sides

Mash | 7

Whipped Russet, Thyme Cream, Butter GF

Brussels | 7

Walnuts, Goat Cheese, Fresno Chili,
Pomegranate Vinaigrette, Lemon GF V

Sweet Potato Fries | 6

Crisp Battered Fries, Maple Aioli V

Parmesan Fries | 6

Crisp Fries, Grated Parmesan, Garden Herbs V

Mac | 9

Boursin, Rich Béchamel Sauce, Peppercorn Gratin V

Asparagus | 7

Pecan Smoked Bacon, Roasted Peppers, Balsamic GF

Risotto | 7

Butternut Squash, Melted Leek, GF
Pecanwood Bacon, Chive

Grill

All Selections Served À La Carte

Salmon* | 21

Stewed Tomato Compote, Swiss Chard Pesto, Pine Nut Candy GF

Grouper* | 27

Cajun Blackened, Mango Pico de Gallo, Citrus Aioli, GF
Roasted Pepita

Filet* | 35

Eight-Ounces, House Steak Butter GF

New York Strip* | 34

Fourteen-Ounces, Pomegranate Steak Sauce GF

Pork Chop* | 19

Bone In Loin Chop, Brandy Macerated Apricot, GF
Blueberry Mustard Compote

Signature

Short Rib | 28

Cabernet Braise, Buttered Potato Purée,
Arugula Gremolata, Roasted Mushrooms

Pecan Chicken | 19

Pecan Crusted Chicken Cutlets, Bourbon Maple Cream,
Asparagus Sauté

Pasta Bolognese | 22

Classic Braised Sauce of Wagyu Beef, Iowa Pork,
Pecanwood Smoked Bacon, Pasta Orecchiette, Arugula Salad,
Red Cow Parmesan, Grilled Sourdough

Bucatini | 21

Butternut Squash Cream, Cherry Wood Smoked Chicken,
Oyster Mushroom, Mustard Glazed Brussel Sprouts

Hold

Your Choice of French Fries, Side Salad, or Soup

Five Sirens Burger* | 15

Cajun Blackened Brisket Patty, Habanero Jack, Scorpion Aioli,
Candied Jalapeño, Peppadew Chili

Berry Burger* | 15

Ground Brisket Blend, Candied Bacon,
Goat Cheese, Raspberry Coulis, Pretzel Bun

Bacon Cheddar Burger* | 15

Ground Brisket Blend, Aged Cheddar,
Bacon & Caramelized Onion Jam, Pretzel Bun

Rueben | 14

Slow Braised Brisket, Roasted Sauerkraut,
Creamy Garlic Dressing, Swiss Cheese, Toasted Rye

Mushroom Melt | 14

Wild Mushrooms, Grilled Red Onion, Asparagus, Goat Cheese, V
Peppadew Coulis, Toasted Rye

Tacos | 14

Choice of Two:

Spicy Shrimp: House Marinade, Pineapple, Cilantro,
Jalapeño Crema, Pickled Red Onion

Short Rib: Candied Jalapeño, Caramelized Onion,
Chipotle Crema

Vegetarian: Roasted Garden Vegetables, Jalapeño Crema,
Guajillo Sauce, Avocado, Cilantro V

GF = Gluten Free

V = Vegetarian

*raw undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions