



— DINNER MENU —

SOUP ~~~~~

CUP / \$3.75

BOWL / \$4.75

APPETIZERS ~~~~~

DUCK RAVIOLI / \$10

with raspberry demi foam

SHRIMP COCKTAIL 3.1.7 STYLE / \$12

spicy smoked cocktail sauce with 6 jumbo shrimp skewered

CRISPY ZUCCHINI / \$9

with a cucumber yogurt dipping sauce

MARINATED COMPRESSED VEGETABLES / \$9

finished with a honey balsamic vinaigrette over seasonal micro greens

MARINATED SEARED SCALLOPS / \$12

with a bacon marmalade

BEEF CARPACCIO "CANNOLI" / \$13

filled with micro greens and a Dijon sauce and drizzled in a white truffle oil

ENTREE SALADS ~~~~~

» add chicken / \$3.75

SEASONAL HOUSE SALAD / \$10.75

mixed greens with roasted acorn squash, spiced apples, candied pecans, and sliced red onion with choice of dressing

CAESAR SALAD / \$8.75

romaine lettuce tossed with homemade caesar dressing, shaved asiago cheese and pumpernickel croutons

BLACK KALE CAESAR / \$8.75

with homemade caesar dressing, parmesan chips, and pumpernickel croutons

STEAK AND BLEU SALAD / \$12.50

grilled steak, roasted red peppers, grilled red onion and crumbled bleu cheese over mixed greens with house dressing

ROASTED BEET SALAD / \$10.50

with haricot vert, a ricotta terrine and citrus vinaigrette

homemade dressings » italian, russian, caesar, honey mustard, balsamic vinaigrette, creamy bleu, crumbly bleu, raspberry vinaigrette, sherry vinaigrette

TUESDAY – THURSDAY

six-course chef's choice tasting menu

without wine / \$75

with 3 wine pairings / \$95

all entrees served with
seasonal vegetables
unless noted otherwise

THREE **317** ONE SEVEN

ENTREES

served with a house salad

SEARED N.Y. STRIP / \$27

with a red wine pepper sauce over house mashed potatoes

TABLE SMOKED DUCK BREAST / \$26

over potato hash finished with a maple bacon glaze

SLOW BRAISED BONELESS SHORT RIBS / \$25

over house mashed with a beef tomato demi and nitro cooled hollandaise sauce

SEARED MARINATED SALMON / \$26

served over asian style noodles finished with a ramen broth and pickled vegetables

SEARED AND SLICED TENDERLOIN OF BEEF / \$28

over stir fried udon noodles finished with seared shrimp and a micro green salad

GRILLED SWORDFISH / \$26

over country potatoes with a saffron fennel sauce and topped with a crab soup fritter

ROASTED PORTOBELLO AND RED PEPPERS / \$19

with grilled zucchini, yellow squash, wilted spinach and shaved beets over jasmine rice topped with micro greens and a warm lemon vinaigrette

TEMPURA FRIED LOBSTER TAIL / \$32

with a lobster garlic sauce over jasmine rice finished with a chipotle aioli

CHICKEN PROSCIUTTO ROULADE / \$25

stuffed with spinach, prosciutto and muenster cheese over country potatoes and finished with a yuzu verjus

SEARED CHICKEN BREAST / \$25

in a mushroom scallion sauce over pappardelle pasta

ROASTED LAMB RACK / \$27

over homemade tater tots finished with a roasted garlic cream and bordelaise sauce

SEARED SHRIMP AND SCALLOPS / \$25

over homemade gnocchi in a sundried tomato sauce

HOMEMADE GNOCCHI / \$21

under seasonal vegetables in a roasted garlic sauce

BACON-WRAPPED PORK TENDERLOIN / \$25

served with a potato basket filled with mashed potatoes and finished with a garlic herb demi



locally sourced / skillfully prepared