

Mary Eddy's

STARTERS

MUSHROOM "CRAB" CAKE fennel apple slaw mustard remoulade (v)	13	WEDGE SALAD house ranch, cherry tomato nueske's bacon, maytag blue cheese (gf)	13
HAMACHI CRUDO * yuzu, finger lime cucumber, radish, jalapeno	20	VALLEY SALAD avocado, goat cheese, pistachio green goddess vinaigrette, pickled beets (v, gf)	14
STEAK TARTARE * prime filet, peppercorn aioli, sourdough	14	GAZPACHO ANDALUZ cucumber, goat cheese, calabrian chili oil (v, gf)	11
SPINACH ARTICHOKE DIP house potato chips (v)	9	BREAD SERVICE sourdough, baguette, maître de butter (v)	7
DEVILED EGGS bacon jam, dill (gf)	9		

MAIN COURSES

KIMCHI HALF CHICKEN smoked cabbage, pickled radish sushi rice, kimchi velouté	35
BUTTERNUT SQUASH TERRINE sesame tofu, wild mushrooms cauliflower, fennel, cashew, green apple (v, gf)	26
ROASTED PORK PORCHETTA braised fennel, polenta, beurre rouge	35
SCOTTISH TROUT * kames river trout cauliflower, smoked carrot dashi roasted nuts, brown butter	35
LOCAL NICHIOBI RANCH BURGER * over-night tomato, romaine lettuce white cheddar, secret sauce, fries	20

HANDMADE PASTA

BOLOGNESE RIGATONI jalapeno bread crumb boursin	32
LOBSTER BUCATINI white wine butter sauce, spanish chorizo cherry tomato, micro arugula, baguette	34
THAI CURRY TAGLIATELLE cucumbers, cherry tomato, thai basil (v) (heat levels available upon request) +add shrimp /\$10	25

FROM THE GRILL

LAMB CHOPS * australian lamb broccolini, onion jam, curry oil (gf)	42
STRIP STEAK * 12oz iowa prime (gf) choice of: chimichurri /mushroom beurre monté /bordelaise +add sauce /\$3	44
FILET MIGNON * 8oz iowa prime, béarnaise, arugula (gf)	52

SIDES

CRISPY BRUSSELS white miso yuzu pickles (v)	8
PAN SMASHED POTATOES mornay, hotel spice, chives (v)	8
MUSHROOMS MEDLEY burnt onion, pepitas, soy cabbage (v)	11
MACARONI AU GRATIN fontina, sharp white cheddar jalapeno bread crumb (v)	11

v - vegetarian gf - gluten free

*consumption of raw or undercooked meats, fish, eggs or dairy may increase risk of foodborne illness