

Mary Eddy's

STARTERS

STEAK TARTARE * prime filet, peppercorn aioli, sourdough	14	WEDGE SALAD house ranch, cherry tomato nueske's bacon, maytag blue cheese (gf)	13
SPINACH ARTICHOKE DIP house potato chips (v)	9	HARVEST SALAD butternut squash, goat cheese, pepitas honey poppy seed vinaigrette, pickled beets (♥, v, gf)	14
PAN DE TOMATE pork rillette, manchego, baguette, tomato sauce	12	BEEF SALAD roasted gold and red beets, goat cheese, orange marmalade, pistachios, micro arugula (♥, v, gf)	14
BREAD SERVICE sourdough, baguette, maître de butter (v)	7	SOUP D'JOUR ask server for details	10

MAIN COURSES

OLD STYLE COQ AU VIN braised chicken, creamy polenta sautéed mushrooms, beurre rouge (gf)	36
SEA BASS * curried cauliflower puree, smoked carrot dashi roasted almonds, brown butter	35
LOCAL NICHIOBI RANCH BURGER * over-night tomato, romaine lettuce white cheddar, secret sauce, fries	20
MUSHROOM RISOTTO porcini stock, radish, crimini mushrooms pickled cabbage, pine nuts, manchego (♥, v, gf)	25

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	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, gf)	11
MACARONI AU GRATIN fontina, sharp white cheddar jalapeno bread crumb (v)	11

♥ - healthy option v - vegetarian gf - gluten free

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