

Entrée Features

Blackened Chili Lime Salmon* 39

Chilean Salmon, blackened, served on a bed of creamy grits and bacon Brussel sprouts topped with a sweet chili lime glaze

NY Prime Strip Steak* 44

NY Prime Strip. Served with potatoes au gratin, and your choice of butter.

Lobster Risotto 49

South African lobster tail butter poached, served atop a rich spinach and lobster cream risotto.

Charbroiled Ribeye* 45

USDA Prime ribeye served over asparagus spears.

Sesame Panko Crusted Ahi Tuna 39

Black sesame and spiced panko crusted sashimi grade tuna, served over broccolini and asparagus with a rich tamari glaze.

Jambalaya Pasta 41

Scratch fettucine pasta sauteed with red shrimp, chicken, mushrooms, tomato, sausage, roasted peppers, with a Cajun seasoned cream sauce.

Cyra’s Chicken Marsala 32

Boneless free-range chicken breast, pan seared and finished with Marsala wine, Dijon mustard, mascarpone, and mushrooms. Tossed and served with our scratch-made pasta.

Baseball Cut Sirloin* 35

The best possible 8 oz. cut of U.S.D.A. Prime sirloin of beef, in a gluten-free temari based marinade. Sliced and served with butter and herb roasted fingerling tomatoes.

Rack of Lamb* ½ Rack 36 **Full Rack** 52

House spiced New Zealand lamb paired with Yukon Gold mashed potatoes, heirloom carrots, and served with a rich Vindaloo demi.

Shrimp and Grits 34

Blackened, wild caught Royal Red shrimp with stone ground fontina grits & fresh vegetable succotash.

Barrel-Cut Filet* 66

10 Ounces of **AWARD WINNING** 1855 Nebraska Beef broiled to perfection served with creamy whipped mashed potatoes.

Vegan & Vegetarian

Forest Mushroom Risotto 22 Vegan

Locally grown chestnut and oyster mushrooms sauteed with white wine risotto, mushroom stock, and spinach for a rich and savory vegan dish.

Zucchini Noodles & Corn Cakes 24 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

**Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.*

Ala Carte

Potatoes Au Gratin	9	Mushroom Risotto	7
Grilled Asparagus Spears	7	Cheese Grits	7
Fingerling Potatoes	6	Yukon Gold Mashed Potatoes	5
Heirloom Carrots	6	Mixed Vegetable Medley	7