



SRW Menu Spring 2026
April 19th – May 2nd 2026
Sunday through Saturday
\$50 per person plus Tax

Appetizers

Choose One

Lamb Meatballs

House made lamb meatballs with roasted spaghetti squash and goat cheese cream; topped with Calabrian chilies and Sicilian green olive relish.

Apple Salad

Apples, red onions, arugula, and fresh basil tossed in a honey vinaigrette, topped with toasted hazelnuts and Manchego cheese and finished with a balsamic reduction.

GF | Vegetarian | Can be Vegan

Sauteed Broccoli

Broccoli florets sauteed with pancetta, garlic, red chilies, lemon and extra virgin olive oil; topped with grated pecorino Romano GF | Can be Vegetarian | Can be Vegan

Entrees

Choose One

***Wild Boar Tenderloin with Gorgonzola Sauce**

Roasted wild boar tenderloin with a Crème de Cassis, Gorgonzola and mustard sauce; served with seasonal vegetables and Yukon Gold potatoes that are roasted in duck fat with fresh rosemary. Can be GF

***Grilled Beef Tenderloin**

Bacon wrapped beef tenderloin grilled and topped with herb butter.
Served with mashed potatoes and grilled asparagus GF

***Grilled Sockeye Salmon**

Grilled salmon fillet topped with basil pesto and served with mashed potatoes and sauteed spinach. GF

Wild Mushroom and English Pea Risotto

Carnaroli rice simmered in mushroom broth with onions, cultivated and wild mushrooms and English peas. Finished with sweet butter and grated grana. GF | Vegetarian | Can be Vegan

Desserts

Choose One

Lemon Cheesecake served with Huckleberry Sauce Vegetarian
Warm Chocolate Cake served with Vanilla Gelato GF | Vegetarian
Gelatiama Gelato or Sorbetto GF | Vegetarian | Can be Vegan

*Consuming raw or undercooked foods may cause food borne illness.