

Storms on the River

SHARED PLATES

Calamari

red onion, tzatziki & pita bread 13

Cheese & Charcuterie Board

local cheese & house-made charcuterie selection served with fresh bread 19

Fresh Oysters

mignonette & lemon - market price
minimum order of 2

Roasted Bone Marrow

pickled red onion & garlic focaccia 18

Tempura Cauliflower

ricotta & lemon 12

Mussels

tomatoes, white wine, roasted garlic & cream served with fresh bread 18

Soup du Jour

ask your server for today's special 7

Baked Oysters

garlic-herb butter, cheddar & panko - market price
minimum order of 2

Ahi Tuna Poke

marinated in tamari & sesame with pineapple, avocado, green onion & wonton chips 16
substitute gluten-free chips 2

Fried Chicken

honey sriracha glazed 15

VEGGIES & SALADS

Crispy Brussel Sprouts

honey-balsamic dressing & parmesan 10

Eat Your Greens

baby kale, pears, candied nuts, pickled red onion & bacon dressing 13

Buddha Bowl

ancient grains, mixed greens, crispy chickpeas, yams, avocado, berries, carrots, beets, peanut dressing & black sesame 16

Roasted Beet Salad

goat cheese, arugula, hazelnuts & balsamic reduction 13

We make everything on your plate from scratch every day using the freshest, local ingredients. As a result of this some items, like shellfish, are only available in limited quantities.

Thank you to our local suppliers:
SSOL Organic Farms, Harper's Trail Winery, Iron Road Brewing, Red Collar Brewing,
Spruce Goose Chop'n Block, Organic Oceans Seafood, Golden Ears Farm

Mains

Daily Pasta Feature

made fresh in house daily 25

Braised Lamb Shank

parmesan polenta, crispy brussel sprouts & herb gremolata 28

Black Angus Strip Loin

8 oz AAA steak grilled to order, garlic mashed potatoes & market vegetables 29

make it Surf & Turf with garlic prawns 35

Salmon

roasted fingerling potatoes, kale & dill cream sauce 28

Seared Duck Breast

beet & ginger puree with crispy brussel sprouts, cauliflower & sherry demi-glace 30

Spaghetti Alle Vongole

manila clams in herb & garlic white wine sauce 24

Pork Schnitzel

braised red cabbage, mashed potatoes & mushroom demi-glace 24

Stuffed Chicken

roasted garlic, herb & cheese with baby potatoes & market vegetables 25

Storms Burger

house-ground beef with bacon jam, crispy onions & all the fixings on brioche bun with house-cut fries 17

Shellfish

lobster tail - market price

crab legs - market price

garlic prawns 8.

Please let your server know of any dietary restrictions you may have

The consumption of raw seafood or raw meat poses an increased risk of food-borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination.