

Appetizers

Chorizo, Kale and Bean Soup 6

Sweet Dill and Juniper Cured Salmon
deviled egg, tomatoes, capers, red onion and crème fraiche 9

Roasted Beets
nut crusted goat cheese, dill and balsamic reduction 6

Seared Filet Mignon Tips
blue cheese, mushrooms and red wine 10

Beef, Pork and Veal Ragoût
over rigatoni with asiago 8

Colossal Shrimp Cocktail
cocktail sauce 12

Flash Fried Calamari
spicy tomato sauce 10

Prince Edward Island Mussels
coconut milk, chilies, bell peppers, garlic, shallots and French fries
or
leeks, bacon, parmesan, white wine, crème fraiche and French fries
12

Salads

Greek Salad
mixed greens, kalamata olives, pepperoncini, bell peppers, feta, cucumber, red onion and tomato 9

House Salad
mixed greens, cheddar cheese, red onion, pepperoncini, croutons, tomato, cucumber and house vinaigrette 5

Grilled Caesar Salad
shaved parmesan, tomato, anchovy and
garlic croutons 7

Golden Delicious Apple and Danish Bleu Cheese Salad
bibb lettuce, roasted cashews, bacon and buttermilk dressing 8

Seasonal Tomato Salad
feta, basil, red onion, and pecan poppy seed vinaigrette 7

Add To Any Salad
chicken breast (1). . . . 3 shrimp (3). . . . 6.5 flat iron steak (8oz). . . . 10 crab cake...11

Sandwiches

Roast Beef Au Jus
with brie 11

Roasted Pork Au Jus
with broccoli rabe, sharp provolone and sweet potato
fries 12

Certified Angus Burger
with cheese 10

Chicken Burger
with cheddar cheese, cabbage, bell peppers and sun
dried tomato chili ketchup 10

Crab Melt
with cheddar, Swiss and homemade bread 13

Cheeses:

American, cheddar, Swiss, pepper jack, bleu, boursin, asiago

Add The Following To Any Burger
Bacon, sautéed onion, sautéed mushrooms, bell pepper, jalapenos, fried egg, red beets 1.50 each

Pizzas

Cheese 7
with pepperoni 9

Hot Italian Sausage
sweet peppers and mozzarella 10

Hickory Ham and Mushroom
fresh mozzarella and roasted tomatoes 12

4 Cheese
ricotta, mozzarella, parmesan, fontina and spinach
10

Bianco
tomatoes, fresh mozzarella, basil and olive oil 9

additional pizza toppings: 2

Entrees

Filet Mignon
*potato gratin, portobello mushroom, asparagus and
house made Worcestershire sauce* 30

Grilled Hangar Steak
roasted garlic smashed potatoes, seasonal roasted vegetables and bordelaise sauce 22

Seared Flat Iron Steak and Crab Cake
potato gratin, asparagus and house made Worcestershire sauce 28

Eggplant Parmesan
capellini, fresh mozzarella, aged provolone and basil 18

Veal Osso Buco
rice du jour, sautéed spinach, orange gremolata and braising jus reduction 29

Skillet Seared Magret Duck Breast
roasted garlic smashed potatoes, red cabbage and cherry-port sauce 26

Herb Marinated Airline Chicken Breast
roasted garlic smashed potatoes, sautéed spinach and pan jus 19

Short Rib Pappardelle
braised beef short rib, mushrooms, manchego, saffron and crème fraiche 22

Lobster Tail and Shrimp
rice du jour, seasonal roasted vegetables and bouillabaisse sauce MP

Fresh Fish of the Day
ask your server for selection and preparation MP

Chef's Vegetarian Creation
14

(Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness)

Proprietors: Lonnie Long & Steve Kujovsky Executive Chef: Shawn Moyer

