



DINNER

CLASSIC CEASAR SALAD

romaine, shaved parmesan & seasoned croutons

8

ESCAROLE, RADICCHIO & FENNEL SALAD

boston lettuce, sun dried cherries, roasted pear & candied walnuts, & vanilla-cider vinaigrette

9

BABY ARUGULA, PROSCIUTTO & FRIED MOZZARELLA SALAD

roasted peppers, black olives, red onion & balsamic drizzle

12

PANCETTA, BABY SPINACH & CEMBERT SALAD

butternut squash, sundried cranberries & maple-shallot vinaigrette

11

WARM SLICED STEAK SALAD

bleu cheese, tomato, red onion & roasted portobello,
romaine & boston lettuce, roasted shallot vinaigrette, topped w shoestring fries

17

HALF ROASTED CHICKEN

corn pudding tamale & glazed baby carrots

17

ROOT BEER & CIDER GLAZED DOUBLE CUT PORK CHOP

warm sliced apple & pear, brussel sprouts & creamy caraway mashed potatoes

22

GUINNESS & ORANGE BRAISED BBQ BABY BACK RIBS

butternut squash & creamed spinach gratin

19

STUFFED PORTOBELLO MUSHROOM

brocollini, roasted garlic, seasoned bread crumbs, fresh parmesan,
topped w wild mushroom ragu & served w pesto ditalini

18

PAN SEARED FILET MIGNON

cabernet sauce, gruyere scalloped potatoes & garlic broccolini

26

CAMPANELLE PASTA

wild mushroom sauce & toasted pistachios

18

ORECCHIETTE

sweet & hot italian sausage, escarole & white beans

17

DIJON CRUSTED SALMON

dill-oil drizzle, roasted red potatoes in horseradish cream, caramelized brussel sprouts

21

PAN SEARED JUMBO LUMP CRAB CAKE

wheat berry, wild rice, butternut squash & cremini mushroom pilaf,
frizzled leeks & lemon-chive remoulade

22