

APPETIZER

Crab Cakes - \$5.50 each / \$26 for 6

Chef Andrew's signature dish! Served with mixed greens, lemon vinaigrette and our herbed mayo

Whipped Feta with Balsamic Roasted Strawberries (g v) - \$11

Fresh feta cheese with mascarpone, whipped until smooth, then topped with balsamic-roasted strawberries and fresh basil. Served with pita bread

Bacon Shrimp Skewers (g) - \$11

Shrimp and pineapple wrapped in thick cut smoked bacon and glazed with BBQ sauce

Marinated Antipasto (g v vgc) - \$9

Artichoke hearts, roasted peppers, green olives, cherry tomatoes, mozzarella balls, salami, and fresh basil

BREAD

2 Slices Crusty Italian Bread with Olive Oil, Parmesan & Herbs (vc) - \$2

SALAD

Caesar Salad (gc) - Side \$8 / Entree \$12 / Add Chicken \$7

Romaine lettuce served with our house-made classic Caesar dressing, shaved parmesan and croutons

Tossed Salad (g vc) - Side \$5

A traditional tossed salad with iceberg lettuce, grape tomato, cucumber and cheddar cheese: Dressings: Ranch, Balsamic, Blue Cheese, Thousand Island, French, Creamy Italian, Poppyseed, Honey Mustard, Oil & Vinegar

Summer Harvest Salad (g v vgc) - Side \$9/ Entree \$15 / Add Chicken \$7

Baby arugula & mixed lettuces, grilled sweet corn, blistered Sungold tomatoes, caramelized peaches, whipped chèvre, candied pecans, charred shallot vinaigrette

Tomato, Cucumber & Feta Salad (g v vgc) - Side \$9 / Entree \$13 / Add Chicken \$7

Light and crunchy with grape tomatoes, English cucumber, feta cheese, assorted herbs and a herb-mustard vinaigrette

ENTREE

Salmon - \$16 (Choose an Option)

Norwegian salmon fillet (choose on option) served with Bear Fruit Farms microgreens:

1) Garlic butter, lemon and fresh dill (g) 2) Creamy Tuscan -Sundried Tomatoes & Spinach 3) Honey Pomegranate (g)

Lobster Roll - \$27

4oz of lobster, lightly sauteed in clarified butter and served in a toasted bun

Deviled Chicken Thighs - \$24

Two chicken thighs, panko breadcrumb crust with cayenne pepper, paprika, parmesan cheese and Dijon mustard

Beer Battered Fish & Chips - 1 Piece \$13 / 2 Pieces \$18

One or two 5oz cod fillets in crispy beer batter, with beer battered steak fries, tartar sauce and malt vinegar

Steak: Ribeye 12oz (g) - \$34 / Add Sautéed Mushrooms \$5

Filet Mignon 6oz (g) - \$32 / Add Sautéed Mushrooms \$5

Certified Angus Beef steaks. Mushrooms sautéed with soy sauce, rice vinegar, garlic & olive oil.

Wagyu NY Strip 12oz (g) - \$47 / Add Sautéed Mushrooms \$5

550 Wagyu NY Strip. Mushrooms sautéed with soy sauce, rice vinegar, garlic & olive oil.

Dry-Rub Pork Chop with Corn-Tomato-Basil Relish (g) - \$27

An 8oz bone-in pork chop with a dry rub, served with a corn-tomato-basil relish

Tomato Risotto (g v vgc) - \$17 / Add Scallops (g) for \$12

Arborio rice, vegetable stock with pureed tomatoes, fresh diced tomato, mozzarella cheese

SIDES

Loaded Baked Potato (g vc vgc) - \$5

Cheddar Cheese, Sour Cream, Bacon & Butter

Roasted Carrots (g v vg) - \$7

Roasted with honey

Roasted Baby Potatoes (g v vgc) - \$7

Parmesan, garlic, italian herbs, olive oil

Brussel Sprouts with Pancetta (g vc vgc) - \$7

Balsamic reduction, shaved parmesan

Tomato Risotto (g v vgc) - \$7

Italian Vegetable Medley (g v vgc) - \$7

Eggplant, zucchini, squash, mushrooms, onion & tomato, roasted with Italian seasoning, parmesan and mozzarella

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Lemon Cream Cheesecake - \$7

Cookie Assortment - \$7 1/2 Dz. / \$11 1 Dz.

*g - gluten free; v - vegetarian; vg - vegan; gc - gluten free with changes;
vc - vegetarian with changes; vgc - vegan with changes*

*Dining room open Wednesday through Sunday, 4pm to 8pm. Reservations required.
Meal selections required in advance, excluding dessert & beverages*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions*