

APPETIZER

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

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

Tomato Tart - \$10

Puff pastry filled with whipped goats cheese, tomato, caramelized onion, fresh basil and drizzled with Seven Barrels Sweet Basil Olive Oil and White Balsamic Vinegar

Wagyu Beef Meatballs - \$14

Locally raised Wagyu beef from 550 Wagyu. 4 meatballs with our signature tomato sauce, served with crusty Italian bread

Seared Tuna with Spicy Mango Salsa (g) - \$14

Seared tuna, topped with a spicy mango salsa served on a cucumber cream sauce

BREAD

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

SALAD

Summer Berry Salad with Arugula (g vc) - Side \$9/ Entree \$13 / Add Chicken \$7

Blueberries, strawberries. feta cheese, candied pecans, arugula, Bear Fruit Farms microgreens, white balsamic vinaigrette

Caesar Salad (gc) - Side \$7 / Entree \$11 / 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, Italian, Poppyseed, Honey Mustard, Oil & Vinegar

Caprese Salad (g) - Side \$9 / Entree \$13 / Add Chicken \$7

Tomatoes, fresh mozzarella slices, fresh basil, seven barrels extra virgin olive oil and balsamic vinegar

ENTREE

Salmon - \$16

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

1) Garlic butter, lemon and fresh dill (g) 2) Old bay and honey butter (g) 3) Panko-dijon crusted

Lobster Roll - \$25

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

Summer Chicken Parmesan - \$23

Two sauteed thin cut boneless, skinless chicken breasts breaded with panko, parmesan and italian herbs served with an arugula, mozzarella and tomato salad with fresh lemon wedges

Beer Battered Fish & Chips - 1 Piece \$12 / 2 Pieces \$17

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

Steak: Ribeye 12oz (g) - \$30, NY Strip 12oz (g) - \$27

Filet Mignon 6oz (g) - \$28 / Add Sautéed Mushrooms \$5

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

Pepper Pork Chop with Mushroom Sauce (gc) - \$22

An 8oz Pork Chop seasoned with crushed pepper corns and topped with a mushroom sauce

Grilled Corn and Tomato Risotto (g vc) - \$17 / Add Shrimp (g) for \$11

Arborio rice, white wine, parmesan cheese, topped with grilled corn, tomatoes and fresh basil

SIDES

Loaded Baked Potato (g vc) - \$5

Cheddar Cheese, Sour Cream, Bacon & Butter

Roasted Asparagus (g vc) - \$7

Balsamic glaze and parmesan

Roasted Carrots (g v) - \$7

Roasted with honey

Grilled Corn and Tomato Risotto (g vc) - \$7

Sautéed Green Beans (g v) - \$7

Lemon-dijon dressing, fresh thyme

Sautéed Yellow Squash (gc v) - \$7

Panko breadcrumbs, lemon and fresh herbs

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Peanut Butter with Chocolate Drizzle - \$7

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

g - gluten free; v - vegan; vc - vegan with changes; gc - gluten free with changes

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