

APPETIZER

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

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

Roasted Butternut Squash Soup (g vc) - \$8

Crème fraîche, toasted pumpkin seeds, sage oil

Braised Pork Belly (gc) - \$10

Apple cider glaze, parsnip purée, crispy shallots

Seared Scallops (g) - \$14

Sweet corn purée, pancetta crisps, brown butter emulsion

BREAD

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

SALAD

Roasted Beet & Goat Cheese Salad (g vc) - Side \$9/ Entree \$13 / Add Chicken \$7

Arugula, candied walnuts, cider vinaigrette

Caesar Salad (gc) - Side \$7 / Entree \$11 / Add Chicken \$7 / Add Anchovies \$2.50

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

Shaved Brussels Sprout & Apple (g vc) - Side \$9 / Add Chicken \$7

Manchego, toasted almonds, lemon-honey dressing

ENTREE

Salmon - \$16 - **Choose an Option**

Norwegian salmon fillet served with Bear Fruit Farms microgreens:

1) Garlic butter, lemon and fresh dill (g) ~ 2) Blackened (g) ~ 3) Panko-dijon crusted

Herb-Crusted Lamb Chops - \$39

Rosemary demi-glaze, truffle-parmesan mashed potato, broccoli

Creamy Dijon Chicken - \$20

2 Chicken Breasts in cream, white wine, Dijon mustard and lemon sauce served with Basmati rice

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) - \$34 / Add Sautéed Mushrooms \$4

Filet Mignon 6oz (g) - \$32 / Add Sautéed Mushrooms \$4

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

Waygu NY Strip 12oz (g) - \$47 / Add Sautéed Mushrooms \$4

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

Apple Cider Pork Chop - \$20

Sliced Apples, thyme, chicken stock, cream, garlic, port

Mushroom Risotto (g vc) - \$17 / Add Scallops (g) for \$11

Arborio rice, shiitake and baby bella mushrooms, cream, parmesan cheese, white truffle oil

SIDES

Loaded Baked Potato (g vc) - \$5

Cheddar Cheese, Sour Cream, Bacon & Butter

Roasted Zucchini (g vc) - \$7

Herbs, garlic, finished with lemon, feta and parsley

Roasted Carrots (g v) - \$7

Roasted with honey

Mushroom Risotto (g vc) - \$7

Brussels Sprouts w/ Pancetta (g vc) - \$7

Balsamic reduction, shaved parmesan

Truffle-Parmesan Mashed Potatoes (g vc) - \$7

Creamy Yukon golds, white truffle essence

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Chocolate Truffle Cheesecake - \$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*