

APPETIZER

Crab Cakes - \$5 each / \$25 for 6

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

Herbed Goat Cheese Mushrooms - \$10

Bella mushrooms stuffed with goat, fontina and parmesan cheeses, with thyme, sage and chives

Red Pepper and Smoked Gouda Bisque - \$8

Roasted red pepper, smoked gouda, tomato, cream and basil served with a bread roll

Charcuterie Board - \$16.00

Chef's selection of three cheeses and meats with crackers and accoutrements

BREAD

Home Made Bread Roll - \$0.50

SALAD

Microgreen, Orange & Fennel Salad - \$8 Side/Add Chicken \$8

Bear Fruit Farm Microgreen blend, baby arugula, shaved fennel, mandarin orange, pine nuts, goat cheese, with a mustard shallot vinaigrette

Caesar Salad - \$6 Side/\$10 Entree/Add Chicken \$8

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

Tossed Salad - \$5 Side

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

Winter Salad - \$8 Side/Add Chicken \$8

Chopped kale, shredded carrot, shaved brussel sprouts, diced apple, pomegranate arils, goat cheese with a maple vinaigrette

ENTREE

Salmon - \$15

Norwegian salmon fillet (choose on option):

1) Garlic butter, lemon and fresh dill 2) Honey garlic soy glazed 3) Herb crusted

New England Seafood Casserole - \$30

Shrimp, scallops and cod in a cream sauce topped with panko breadcrumbs and parmesan cheese

Tandoori Chicken - \$23

Two boneless, skinless chicken thighs, marinated in greek yogurt with tandoori spices, topped with cilantro and lime, served with Basmati rice

Beer Battered Fish & Chips - 1 Piece \$11 / 2 Pieces \$16

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

Steak: Ribeye 12oz - \$29, NY Strip 12oz - \$26, Filet Mignon 6oz - \$27

Certified Angus Beef steaks. 12 oz Ribeye, 12oz NY Strip or 6oz Filet Mignon

Ranch Pork Chop - \$22

An 8oz Pork Chop with ranch seasoning, served with squash, zucchini, bell peppers and red onion

Lemon & Chive Risotto - \$17 / Add Shrimp for \$11

Arborio rice, white wine, parmesan cheese, topped with lemon and chives

SIDES

Loaded Baked Potato - \$5

Lemon & Chive Risotto - \$7

Herb Roasted Baby Potatoes - \$7

Sauteed Baby Bella Mushrooms - \$7

Roasted Cheddar Broccoli - \$7

French Style Green Beans with - \$7
Shallots & Almonds

DESSERT

Dessert Sampler - Offerings Change Daily - \$7

Cheesecake of the Month - Lemon Cream - \$7

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

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