



APPETIZERS

Charcuterie Board	24
Chef's choice of daily meats & cheeses, side of pumpkin hummus, seasonal garnishes, and served with crostini.	
Steak Bites GF	17
Tender cuts of beef pan-seared with garlic & herbs, and served with a horseradish cream sauce.	
Crispy Calamari GF	16
Crisp calamari rings & tentacles, served with pepperoncinis, charred lemon, wasabi aioli, sweet Thai chili sauce, and marinara.	
Drunken Mussels GF <i>(if ordered without crostini)</i>	16
Prince Edward Island mussels simmered in beer with garlic, andouille, basil, served with crostini.	
Truffle Oil Whipped Feta Ve	12
Rich feta cheese infused with truffle oil, lemon zest, and herbs, served with warm pita, and garlic cucumber.	
Spanakopita Ve	14
Phyllo pastry filled with spinach, feta cheese, and fresh dill, served with a Greek salad.	
Walnut Pear Flatbread Ve	14
Caramelized onions, gorgonzola, walnuts, pear, arugula, drizzled with a balsamic glaze. <i>Add Sliced Prosciutto (+4)</i>	
Shrimp Turnover	16
Oven-baked flaky puff pastry filled with seasoned shrimp, with a creamy brandy lobster sauce.	
Pumpkin Hummus Ve	12
Served with warm pita and toasted pumpkin seeds.	
Lump Crab Cake GF	20
With an apple & fennel salsa, arugula, and chipotle aioli.	

SOUPS & SALADS

Hearty Manhattan Clam Chowder GF	Cup: 8	Bowl: 12
Chef's Soup of the Day	Cup: 8	Bowl: 12
The Wedge GF		12
Baby iceberg topped with house-made blue cheese dressing, heirloom tomatoes, crispy bacon.		
Beet Salad GF, Vg		12
Roasted beets, field greens, toasted pumpkin seeds, sweet potato chips, lemon vinaigrette.		
Caesar Salad		12
Crisp Romaine, croutons, shaved parmesan, cracked black pepper dressing, anchovies.		
The Garden Salad GF, Vg		12
Mixed greens, red onions, tomatoes, carrot, grilled pear, walnuts, ginger vinaigrette.		

Salad Additions: Chicken Breast (+8) | Four Jumbo Shrimp (+14) | Sliced Steak (+16)

No Substitutions Please A \$7.50 charge will apply for entrées shared and served on two plates with sides.
Please inform us of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ENTREES

Center Cut Grilled 8oz Filet Mignon* GF Accompanied by herbed garlic roasted potatoes.	56
14oz Black Angus Strip* GF Served with velvety pomme purée.	49
Grilled New Zealand Lamb Chops* GF Marinated with fresh herbs & garlic, served with fingerling potatoes.	52
<i>*Add Grilled Shrimp or Crab Cake (+14)</i>	
Alternate preparations for the above meats are available upon request Golden Raisin Brandy Sauce • Scampi Sauce • Bearnaise • Port Wine Reduction	
Mariscada En Salsa Verde Stewed medley of clams, shrimp, mussels, scallops, and calamari, served with a tomatillo sauce over linguini.	45
Roasted Duroc Pork Chop GF Served with sweet mashed potatoes, braised red cabbage, and a golden raisin brandy sauce.	42
Shrimp Risotto GF Sautéed shrimp on a bed of butternut squash risotto, drizzled with a roasted pumpkin sauce.	35
Braised Beef Short Ribs Boneless beef slowly simmered in a red wine & beef broth, served with potato gnocchi and roasted mixed vegetables.	44
Rigatoni Mezzi Vg Rigatoni pasta tossed with cauliflower, chickpeas, and arugula, in a tangy lemon sauce. <i>Gluten Free Pasta (+3)</i>	26
Pan-seared Duck Breast GF Served with creamed leeks, and wild rice, bathed in a sweet plum sauce.	44
Wild Mushroom Ravioli Ve Filled with wild mushrooms & ricotta, served in a brandy cream sauce with diced tomatoes, caramelized shallots, and sautéed spinach. <i>Add Chicken (+8) or Sliced Angus Steak (+16)</i>	29
French Onion Airline Chicken GF Pan-seared Bell & Evans chicken breast, topped with caramelized onion, Gruyère cheese, finished with a Dijonnaise cream sauce, and sides of Brussels sprouts and pomme purée.	33
Brazil Nut Crusted Salmon GF Faroe Island salmon, served with wild rice, roasted beets, kale, and a maple chipotle glaze.	36

Sides 7 Each

Roasted Fingerling Potatoes | Sautéed Forest Mushrooms | Pomme Purée | Brussels Sprouts
Creamed Leeks | Sweet Mashed Potatoes | Braised Red Cabbage | Roasted Mixed Vegetables

GF - Gluten Free

Ve - Vegetarian

Vg - Vegan

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