



starters

- Gorgonzola Chips** blue cheese cream, crumbled gorgonzola, served bubbling hot 8.5
- Crispy Crab Cake** celery root rémoulade and lemon sauce 11.5
- Caramelized Onion Cheese Tart** 10
- Steamed Mussels** white wine, shallots, garlic and bacon 10.5
- Thai Chicken Lettuce Wraps** toasted cashews, Asian veggies, peanut dipping sauce 8.5
- Crispy Fried Gulf Shrimp** sea salt, spicy butter and Cajun rémoulade 10.5
- Four Cheese Macaroni** 8

salads

- Salad Nicoise** 10.5
grilled tuna, potatoes, green beans, olives, hard cooked egg and tomatoes, tarragon vinaigrette
- Sesame Crusted Chicken Salad** 9.5
buckwheat noodles, veggies, cashews, soy ginger vinaigrette
- Roasted Beet and Goat Cheese Salad** 10.5
mixed greens, toasted pecans, cider shallot vinaigrette
- Balsamic Marinated Strawberry Salad** 10.5
spinach, toasted almonds, goat cheese and sweet balsamic vinaigrette
- Caesar Salad** 7.5
Grana Padano cheese, brioche croutons
- House Salad** 6.5
veggies and pine nuts, homemade Italian vinaigrette raspberry vinaigrette or creamy gorgonzola dressing

sides

- Petite Fries** Romano cheese 4.5
- Yukon Gold Whipped Potatoes** 5
- Maple-Bacon Brussels Sprouts** with pine nuts 5
- Sautéed Spinach** 6
- Sautéed Asparagus** 5
- Sautéed Seasonal Vegetables** 6

signature entrees

- Beef Short Ribs** 20
bacon-maple Brussels sprouts, Yukon gold whipped potatoes
- Pan Seared Veal Medallions with Shrimp** 29
whipped potatoes and lemon dill pan sauce
- Sesame Chicken Breasts** 16
shiitake mushrooms and pearl onions, soy ginger butter toasted sesame mashed potatoes
- Whole Wheat Angel Hair Pasta** 16 **add Shrimp** 22
zucchini and yellow squashes, sweet corn, tomatoes spinach, garlic, onions, olive oil and Grana Padano cheese
- Penne Pasta** 16
grilled chicken, mushrooms, sweet peas, lemon parmesan cream
- Grilled Lamb Rib Chops** 24
feta cheese potato custard and red wine & rosemary demi
- Steamed Mussels with Linguine Pasta** 18
grape tomatoes, spicy tomato sauce and fresh basil
- Maple Glazed Pork Chop** 19
caramelized apples & onions, sweet potato fritter and maple cream sauce
- Pan Seared Duck Breast** 24
cashew basmati rice, tempura asparagus and plum sauce
- Whiskey B.B.Q. Ribs** 20
house cut fries, vegetable
- Steak Frites** 20
petite fries, vegetable
- 16 ounce Bone-in Ribeye** 38
vegetable, roasted seasonal potatoes, chefs choice of sauce, bleu cheese butter
- Filet of Beef** 6 oz 30 8 oz 36
vegetable, roasted seasonal potatoes, chefs choice of sauce, bleu cheese butter