



Starters

Mussels

Prince Edward Island Mussels, Garlic White Wine Sauce

11

Cranberry Brie Crostini

Crispy Prosciutto, Port Wine Cranberry Sauce, Roasted Garlic Crostini

10

Salad Selections

Mixed Green Salad

*Mixed Greens, Carrots,
Grape Tomatoes, Cucumber
Balsamic Dressing*

Caesar Salad

*Romaine Lettuce, Parmesan Cheese,
Croutons,
Caesar Dressing*

Autumn Salad

*Mixed Greens, Baby Arugula,
Roasted Sweet Potato, Toasted Pecans,
Dried Cranberries, Feta Cheese*

2.50

A La Carte Entrées

From The Land

Seared Chicken Breast

*Skin On Chicken Breast, Butternut Squash Gnocchi,
Creamy Butternut Squash Sauce*

22

Grilled Pork Chop

*12oz Berkshire Pork Chop, Sweet Potato Puree,
Caramelized Apple Brandy Demi-Glaze*

31

Rack of Lamb

Australian Rack of Lamb, Bordeaux Demi-Glaze

48

Grilled New York Strip

12oz NY Strip, Wild Mushroom Demi-Glaze

41

Short Rib Pasta

*Braised Short Rib, Wild Mushrooms, Pearl Onions,
Asparagus, Pappardelle Pasta, Red Wine Demi Cream Sauce*

28

From the Sea

Seared Sea Scallops

U10 Sea Scallops, Parsnip Purée, Pomegranate Port Wine Glaze

42

Asian Style Salmon

Sweet Sake Marinated Salmon, Miso Butter Sauce

24

Bronzino

*Seared Skin on Bronzini Fillet, Artichoke Salad,
Red Pepper Beurre Blanc*

32

All Entrees are served with Starch and Vegetable Du Jour

*Consuming raw or undercooked meats, Poultry, Eggs, Seafood, or Shellfish may
Increase your risk of food borne illness*