

Appetizers

Chicken Tenders 7

House Breaded Chicken Tenderloin, Finished with a Honey Chipotle Lime Aioli

Bang Bang Shrimp 11

Fried Shrimp Tossed in a Sweet & Spicy Sauce

Pumpkin Risotto 10

Creamy Arborio Rice Mixed Pumpkin, Fall Spices,
Topped with Toasted Sunflower Seeds & Parmesan Cheese

Asian BBQ Duck Egg Roll 11

Shredded Duck Breast with an Asian Vegetable Apple Filling
Served on a Asian BBQ Sauce

Chicken & Shrimp Gumbo 7

Charcuterie Cheese Board 14- gf

Wild Boar & Cranberry Sausage, Chicken Apple Sausage, Gorgonzola,
Smoked Cheddar Cheese, Candied Pecans, Apple & Grapes

Side Salads

Artisan Caesar 4~gf

Half Head of Artisan Romaine with Bacon, Black Olives, Croutons,
Parmesan Cheese & Caesar Dressing

House Salad 3~gf

Whole Artisan Baby Greens with Diced Cucumbers, Grape Red & Yellow Tomatoes
with Choice of Dressing

Entrée Salads

Apple Bibb Salad 12~gf

Grilled Chicken 15 ~ Grilled Shrimp 17

Fresh Boston Bibb Lettuce Topped with Apples, Craisins, Candied Pecans, Sliced Red Onion
and Crumbled Gorgonzola Cheese with a Maple Cider Vinaigrette

BLT Salad 10~gf

Grilled Chicken 13~ Grilled Shrimp 15

Fresh Cut Mixed Greens, Tossed with Spinach & Topped with Tomatoes, Hard Boiled Egg,
Red Onion & Candied Bacon with a House Made Bacon Vinaigrette

Caesar Salad 9~gf

Grilled Chicken 13 ~ Grilled Shrimp 15

Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing,
Topped with Bacon & Black Olives

Charbroiled Burgers

Vegan Vegetable Burger 9

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms. Served on a Toasted Kaiser Roll with Lettuce, Tomato, Onion & Pickle Spear

Club Burger 10~gf

Grilled Eight Ounce Angus Burger with Lettuce, Tomato & Onion, Choice of Side

Entrees

Pan Seared Duck Breast 18~gf

Served with a Cranberry Gastrique

Filet Mignon

Grilled with Port Wine Demi or Béarnaise Sauce

5- Ounce 18 ~ 9- Ounce 25

Accompanied by Au Gratin Potatoes

Grilled French Breast of Chicken 16~gf

with Caramelized Onion, Bacon & Apricot Jam on Chef's Mashed Potatoes

Veal Forestiere 19

Sautéed Veal Topped with a Creamy Bourbon Mushroom Demi

Accompanied by Au Gratin Potatoes

Braised Short Ribs 20

House Braised Boneless Beef Short Ribs with a Zinfandel Sauce

Accompanied with Chef's Mashed Potatoes

Butternut Squash Ravioli 17

Grilled Chicken 19, Grilled Shrimp 21

Sautéed in a Brown Butter Sage Sauce with Toasted Sun Flower Seeds & Parmesan Cheese

Cider Glazed Salmon 18~gf

Grilled Salmon, Topped with a Curried Apple Butter

Pork Chop 18~gf

Pan Seared 14 Ounce Frenched Pork Chop with an Apple Cider Sage Sauce

Table Accompaniments

Broccoli Spear~ Asparagus~ Glazed Carrots

Gf- gluten free