

Dinner Menu

Starters

Chicken Tenders 11

House Breaded Chicken Tenderloin Finished with a House Dipping Sauce

Bang Bang Shrimp 13

Fried Shrimp Tossed in a Sweet & Spicy Sauce

Myer Lemon Ravioli 12

Roasted Shitake Mushroom & Crab Meat in a Lemon Thyme Piccata Sauce

PEI Mussels 12

One Pound of Prince Edward Isle Mussels Steamed in White Wine, Diced Garlic, Tomato & Butter, Served with Grilled Ciabatta Bread

Chefs Weekly Appetizer Special

Side Salads

Caesar 4

Chopped Fresh Romaine, Croutons, Parmesan Cheese & Caesar Dressing

House Salad 4

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

Entrée Salad

Very Berry Bibb Salad 11

Bibb Lettuce with Blueberries, Strawberries, Bleu Cheese, Parmesan Cheese, Honey Sriracha Candied Walnuts & Red Onion, Raspberry Balsamic Vinaigrette, Choice of Chicken 15 ~ Shrimp 17

Caesar Salad 10

*Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing, Topped with Apple Smoked Bacon & Black Olives
Choice of Chicken 13 ~ Shrimp 15 ~*

Wedge Salad 10

Iceberg Wedge topped with Diced Tomatoes, Diced Apple Smoked Bacon, Gorgonzola, Pickled Red Onions & Bleu Cheese Dressing.

Charbroiled Burgers

Vegan Vegetable Burger 9

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

Club Burger 11

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

Entrees

Filet Mignon- Chef's Demi or Béarnaise sauce

Five ounce 24 ~ Twin Fives 33

Veal Cutlets 24

Sautéed Veal Cutlet Finished with Spinach, Roasted Red Peppers, Cremini Mushrooms, Topped with Fresh Mozzarella & Creamy Brandy Sauce.

Guinness Stout Mushroom Chicken 18

Sautéed Chicken Breast with Cremini & Porcini Mushrooms with a Guinness Stout Boursin Sauce

Veal Osso Bucco 32

Classic Braised Veal Shank with White Wine Vegetable Demi-Glace

Honey Pepper Glazed Salmon 25

Charbroiled Fresh Scottish Salmon Finished with a Honey Pepper Glaze

Chilean Seabass 32

Pan Seared Seabass with a Ginger White Miso Glaze on a Bed of Bok Choy

Pan Seared Sea Scallops 31

*Roasted Vegetable Israeli Cous Cous Risotto
Lemon Honey Thyme Butter Sauce*

Chef's Butcher Block- A Weekly Hand Cut Selection