

APPETIZERS

LOBSTER NACHOS

lobster & shrimp, tomatoes, sweet peppers, scallions, swiss cheese, duo of sauces 18.95

SPINACH ARTICHOKE DIP

parmesan, asiago & cream cheeses, tomato green chilies, lemon, assorted breads & crackers 10.95

HAND BREADED RAVIOLI

st. louis style breaded beef ravioli, parmesan, served w. our own marinara 9.75

CLASSIC JUMBO SHRIMP COCKTAIL

seared & chilled, cocktail sauce, remoulade sauce, lemon, old bay crackers 16.75

ARTISAN CHEESE BOARD

three artisan cheeses, fresh & dried fruits, accoutrements, bread & cracker basket 19.75 your server will describe tonight's offering

SOUPS & SALADS

FRENCH ONION SOUP caramelized onions, beef broth, swiss cheese, crusty french baguette 7.95

LOBSTER BISQUE dry sherry, vanilla bean, brioche crouton 8.95 | 11.95

CAESAR SALAD romaine lettuce, classic caesar dressing, shaved parmesan, torn baguette croutons, lemon dinner 7.95 | entrée 13.75

FARMSTEAD SALAD spring greens, cucumber, tomato, carrot, red onion

dinner 5.95 | entrée 8.95

house-made dressings: roquefort, 1000 island, russian, green goddess, ranch, dijon vinaigrette,

oil & vinegar additional toppings:

grilled chicken breast 6.95 | sautéed shrimp 12.95 seared salmon 12.95| beef tenderloin tips 9.75

FLATBREADS

B.L.T. crisp cherrywood bacon, garlic aioli, tomato jam, wild roquette 13.95

MARGHERITA

tomatoes, basil, garlic, mozzarella, maldon salt, black pepper, olive oil 11.75

SANDWICHES

all sandwiches served with french fries & scallion aioli

ALL-AMERICAN BURGER

ten ounces of certified angus beef, char grilled, toasted bun, sharp cheddar & american, bacon jam, shaved red onion, aioli, arugula 15.95

CLUB SANDWICH

roasted turkey breast, hickory smoked ham, black pepper bacon, swiss cheese, lettuce, tomato, mayo, toasted honey wheat bread 14.75

CRISPY FISH SANDWICH

beer battered cod, shaved red onion, arugula stone ground mustard sauce, lemon, toasted bun 14.95

CHICKEN SALAD CROISSANT

pretzel croissant, house-made chicken salad w. candied pecans, grapes, and black currants, sweet potato french fries 14.75



seafood, shellfish, or eggs may increase your risk of illness

Please be advised that consuming raw or undercooked meats, poultry,





ENTREES

from the land

FILET OSCAR

six ounce hand-cut beef tenderloin, whipped potatoes, fresh asparagus, king crab, bearnaise 35.95

CHICKEN REGINETTI

lightly battered chicken breast, sautéed mushrooms, provel cheese, lemon caper sauce, reginetti pasta florentine 26.95

from the sea

SEARED SEA SCALLOPS

diver scallops, fresh asparagus, roasted tomatoes, sherry dijon sauce, pappardelle 29.75

SWEET & SMOKY SALMON

bbq spiced pan roasted salmon, sweet potato mash, roasted vegetables, sweet & smoky drizzle 28.75

SPECIALITIES

TRI-COLOR FETTUCCINE

house-made garlic cream sauce, parmesan al dente fettuccine 21.95

CARNAROLI RISOTTO

wild mushrooms, shallot, garlic, fresh herbs, parmesan cheese 22.95

additional toppings:

grilled chicken breast 6.95 | sautéed shrimp 12.95 | seared salmon 12.95 | beef tenderloin tips 9.75



WEEKEND SPOTLIGHT

HAND-CARVED PRIME RIB ROAST sixteen ounce slow cooked rib roast, char grill finish, baked potato, broccolini, au jus, horseradish sauce 36.95

Friday & Saturday evenings only!

DESSERTS

VOLCANO

molten fudge brownie, vanilla bean ice cream, chocolate sauce, and a mountain of whipped cream 9.95

ICE CREAM SUNDAE

vanilla bean or chocolate ice cream, your choice caramel, chocolate sauce, strawberry sauce, or hot fudge 8.75 *add candied nuts 1.00*

COOKIES & MILK

Please be advised that consuming raw or undercooked meats, poultry,

jumbo chocolate chip cookies and a carafe of ice cold milk 8.95

BLACK FOREST CAKE

rich chocolate cake, brandied cherries, ganache, whipped cream 9.95

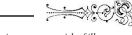
ICE CREAM FLOAT

root beer or orange soda over vanilla bean ice cream in a frosty mug, topped with whipped cream 8.75

COTTON CANDY

house-spun cotton candy, your server will describe tonight's flavors 8.95





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