

Main Selections

All selections excluding pasta and portobello tower, are served with your choice of roasted garlic mashed, rice, or oven roasted baby red potatoes and seasonal vegetables

* Beef Tenderloin \$46

Charbroiled 8 oz beef tenderloin served with demi-glace and maitake mushroom Add blue cheese \$5, shrimp \$10

* Grilled Ribene \$48 160z Angus ribeye served with a chipotle compound butter and

coated in our homemade rub Add maitake mushroom \$6, shrimp \$10

Seafood Pasta \$35

Shrimp, mussels, blue crab, Atlantic salmon, julienne vegetables and dill in a Pernod cream

Mediterranean Chicken Pasta \$33 Grilled chicken breast, roasted red peppers, Kalamata olives, spinach, roasted garlic, feta and fresh basil

* Crab and Lobster Stuffed Chicken \$37 Supreme of chicken served with a saffron cream

* Blackened Atlantic Salmon \$36 Served with a bright, summery watermelon-pear salsa

Dijon Herb Crusted Half Rack of Lamb \$38

1/2 rack of lamb served with a red wine jus (Full rack available upon request)

Chèvre & Proscuitto Stuffed Chicken \$34

With sundried tomatoes and fresh herbs, topped with a garlic proscuitto pan cream sauce

* Portobello Mushroom Tower \$28 With a hearty bean & roasted tomato sauce, spinach, onions, roasted red peppers, button mushrooms, leeks, carrots, chevre and provolone cheese

Dessert Selections

Please ask your server about our feature dessert!

Skor Cheesecake \$11 Luciously creamy with crushed skor bars

* Crème Caramel \$11 House made, deliciously smooth & creamy

Carrot Cake \$11 Better than Gramma used to make!

All coffees are served with a sugar rim & fresh whipped cream

Tasting Room Coffee \$11 With coffee liqueur, Bailey's & Irish Whiskey Cate Don Juan \$11 Coffee liqueur & Dark Rum

Irish Coffee \$11 With Jameson's Irish whiskey & sugar

Tiramisu Coffee \$11 Amaretto, bailens and coffee liqueur

Please join us for lunch on Wednesdays, Thursdays and Fridays!