

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 \$44

Charbroiled 8 oz beef tenderloin served with a mushroom demi Add blue cheese \$5, button mushrooms \$6 or shrimp \$9

* Grilled Ribene \$46

160z Angus ribeye served with a chipotle compound butter and coated in our homemade rub Add button mushrooms \$6, shrimp \$9

Seafood Pasta \$35

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

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

Crab and Lobster Stuffed Chicken \$37

Supreme of chicken served with a saffron cream

*Atlantic Salmon \$25

Miso honey glazed pan seared Atlantic Salmon

Dijon Herb Crusted Half Rack of Lamb \$34

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

* Portobello Mushroom Tower \$26

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 Kahlua, Bailey's & Irish Whiskey

Cate Don Juan \$11 Kahlua & Dark Rum

Hot Peanut Butter Toddy \$11 With Skrewball peanut butter whiskey, honey & lemon Spanish Coffee \$11 Brandy and Tia Maria

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