



Appetizers

VICHYSOISE BROCCOLI CHEDDAR SOUP

CAESAR SALAD 8 HOUSE SALAD 8

WARM BAKED BRIE 14
OVER APPLE WALNUT SLAW

CRISPY ARTICHOKE HEARTS 12
SPICY LEMON SAFFRON AIOLI

Entrees

6oz FILET MIGNON 32
DEMI GLACE

14oz NEW YORK PRIME SIRLOIN 34

PAN SEARED JUMBO FLUKE 30
LEMON CAPER BUTTER SAUCE

CRISPY ROHAN DUCK BREAST 28
RAISINS, RED WINE SAUCE

PAN SEARED VEAL SCALLOPINI 30
SPINACH, MUSHROOM, LEMON CAPER SAUCE

PAN SEARED ATLANTIC SALMON 28
TERIYAKI GLAZE

PAN SEARED BLACK SEABASS 30
SPICY TOMATO BROTH

ROASTED AUSTRALIAN RACK OF LAMB 34
HERB CRUSTED, LAMB JUS

BONELESS BEEF SHORT RIBS 30
SHITAKE MUSHROOM, NATURAL JUS

LINGIUNE & SHRIMP 25
ARUGULA, TOMATO, PARMESAN, WHITE WINE GARLIC BROTH

STEAK SALAD 24
MIXED GREENS, BLEU CHEESE, BALSAMIC VINAIGRETTE

CHICKEN MILANESE 21
ARUGULA, PARMESAN, LEMON VINAIGRETTE

CHAR-BROILED PUB BURGER ON A BRIOCHE ROLL
FRENCH FRIES 14

PENNE PASTA WITH VODKA SAUCE 14
ADD GRILLED CHICKEN 18 ADD SHRIMP 21

COBB SALAD
GRILLED CHICKEN 14 PAN SEARED SHRIMP 18

KIDS MAC & CHEESE 8 CHICKEN QUESADILLA 14

Entrees served with Fingerling Potato and Mixed Vegetables

*Many items can be prepared Gluten Free (GF) Please let your server know, of any other Food Allergies
Please Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the
consumer's risk of food borne illness.*