



## Appetizers

### Soup

*Sutton Bay Pheasant and Wild Rice*

5/7

### Short Rib Fries

*French Fries Smothered with Shredded Boneless Short Ribs, Aged Irish Cheddar*

12

### Radish and Pea Salad **GF**

*Baby Greens, Spring Peas and Shoots, Shaved Radish Assortment, White Balsamic Vinaigrette*

12

### Butternut Squash Salad **GF**

*Roasted Butternut Squash, Pepitas, Pomegranate Seeds, White Balsamic Vinaigrette*

12

### Hummus (6)

*Roasted Red Pepper Hummus with Zaatar Spiced Pita Chips and Crisp Vegetables*

10

### Brussels Sprouts **GF**

*Roasted with Butternut Squash, Pecans, Goat Cheese, Pomegranate Seeds*

12

### Tuna Martini **GF**

*Ahi Tuna Ribbons with Ponzu, Avocado, Pistachio and Roasted Chili Aioli*

15

### Caesar Salad

*Romaine Hearts, Tomato, Bacon, Croutons, Anchovies, Traditional Caesar Dressing*

11

### Iceberg Wedge **GF**

*Bacon, Blue Cheese, Tomato*

11



## Entrée

### Crab Cakes

*SGC Crab Cakes with Kale Salad, Marble Potatoes, Crispy Chic Peas, Buttermilk Vinaigrette*  
29

### Shad Roe **GF**

*Crushed Red Bliss Potatoes, French Beans, Slab Bacon, Sherry Butter Sauce*  
25

### Fish and Chips

*Yuengling Tempura Batter, Atlantic Cod, Potato Wedges, French Beans, Malt Vinegar, Tartar Sauce*  
27

### Short Ribs **GF**

*Pastrami Spiced Short Ribs with Aged Cheddar Garlic Grits, French Beans*  
25

### Pork Milanese

*Crispy Pork Tenderloin Cutlet, Arugula Salad with Olives, Tomato, Shaved Red Onion, Balsamic Vinaigrette*  
23

### Rack of Lamb **GF**

*Lamb Rack with Crushed New Potatoes and French Beans, Rosemary Demi-glace*  
29

### Filet Mignon **GF**

*Center Cut Filet Mignon, Mushroom and Truffle Risotto, Broccolini*  
36

## Pasta

### Lobster Cavatelli

*House-made Cavatelli, Maine Lobster, English Peas, Parmesan Cream, Citrus Herb Butter*  
24

### Pappardelle

*House-made Pappardelle, Wild Mushrooms, Asparagus, Mushroom Cream, Ricotta*  
24