

Starters

Soup of the Day	Cup 4/Crock 6
French Onion Soup	Cup 6/Crock 8
Snapper Soup	Cup 6/Crock 8
Prime Rib Popovers	14
White American Cheese, Sriracha Ketchup Buttermilk Ranch	
Seafood Cocktails GF	
Shrimp (14), Crab (15), Combo(15)	
Lemon, Lime, Cocktail Sauce	
Firecracker Shrimp	14
Crispy Shrimp, Spicy Mayo, Eel Sauce, Scallions, Sesame	

Salads

Caesar GF	6/10
Romaine Lettuce, Herb Croutons, Parmesan Cheese Anchovy	
House V	6/10
Mixed Greens, Grape Tomatoes, Herb Croutons Parmesan Cheese, Choice of Dressing	
Black and Blue Salad	12/17
Blackened Beef Tips, Mixed Greens, Pickled Red Onion Tomatoes, Spun Potatoes, Blue Cheese Dressing	
Berkshire Italian GF V	11/15
Mixed Greens, Tomatoes, Red Onions, Hearts of Palm Sliced Celery, Parmesan Cheese, Red Wine Vinaigrette	
Add Chicken Salad (5), Tuna Salad (7) Grilled or Blackened Chicken Breast (6) Grilled or Blackened Salmon* (12), 4 Grilled Shrimp* (9), 3 Mini Crab Cakes* (14) 3oz Jumbo Lump Crab Meat (15) 6oz/10oz Grilled Filet Mignon* (24/35)	

Entrées

Single/Double Maryland Crab Cakes	30/38
Parmesan Fingerling Potatoes, Asparagus, Remoulade <i>Pairs Well with Duckhorn Sauvignon Blanc</i>	
Chicken Oscar	30
Chicken Francaise, Jumbo Lump Crabmeat, Parmesan Fingerling Potatoes, Garlic Asparagus, Bearnaise <i>Pairs Well with Chateau Ducasse Bordeaux Blanc</i>	
Blackened Salmon* GF	29
Sweet Potato, Roasted Brussel Sprouts, Lemon Caper Aioli <i>Pairs Well with Ostatu Rosé</i>	
Stuttgart Schnitzel	25
Pan Fried Breaded Pork Cutlet, German Wild Mushroom Gravy, Parsley Spaetzle, Braised Red Cabbage <i>Pairs Well Belle Glos "Dairyman" Pinot Noir</i>	
6oz/10oz Grilled Filet Mignon* GF	40/55
Blackened Oscar Style	8
Parmesan Fingerling Potatoes, Vegetable Medley, Chimichurri <i>Pairs Well with Postmark Cabernet</i>	
Sweet Potato Grain Bowl V	16
Grilled Chicken Breast	6
Seared Sea Scallops* (3)	25
Seared Salmon*	12
Grilled Avocado, Smoked Poblano Peppers, Red Onion Spinach Hominy, Chipotle Sweet Potato Puree, Radish Crispy Black Beans <i>Pairs Well with La Rioja Alta "Vina Alberdi" Rioja</i>	
Mac and Pepper Jack Burger	20
Beyond Meat Available as a Vegetarian Option 8oz. Ground Brisket Burger, Pepper Jack, Fried Mac n' Cheese, Neuskie's Bacon, Red Pepper Aioli White Cheddar Garlic Fries <i>Pairs Well with Turley Juvenile Zinfandel</i>	

Special New Year's Eve Menu

4 Courses for \$80

Choice of Salad or Soup

Lobster Bisque

Burrata Salad

Heirloom Tomatoes, Pumppernickel Crumble
Balsamic Pesto

Choice of Appetizer

Pan Seared Scallops

Sweet Potato Hash, Marinated Cauliflower, Avocado Crema

Braised Beef Short Rib

Mushroom and Truffle Risotto, Blistered Tomato Puree
Gremolata

Choice of Entrée

Chilean Sea Bass

Whipped Potatoes, Vegetable Medley
Caramel Mustard Butter Sauce

Bone-in Kurobuta Pork Chop

Citrus Black Bean Rice Cake, Frisee and Carrot Salad
Salsa Verde

12 oz CAB New York Strip

Potato Au Gratin, Peas and Carrots, Pea Puree, Demi

Add-on 6-Ounce Lobster Tail (25)

Choice of Dessert

Bread Pudding

Vanilla Ice Cream, Heath Bar Crumble
Chocolate Dipped Pretzels and Chips

Chocolate Molten Cake

Vanilla Ice Cream, Chocolate Sauce, Salted Caramel

GF Denotes Menu Item That Can
Be Prepared Gluten Free

V Denotes Vegetarian Menu Item

*Consuming Raw or Undercooked Meats, Poultry, Seafood
Shellfish, or Eggs May Increase Your Risk of Foodborne Illness



Draft Beer

Stella Artois Lager, Leuven, Belgium 5% ABV

Chatty Monks Brewing Co. 1899 Pale Ale, Reading, PA 5.2% ABV

Schaylor Brewing Company Pineapple Express IPA, Shillington, PA 8.3% ABV

Guinness Stout, Dublin, Ireland 4.2% ABV

Sparkling

Marques de la Tour Brut – Loire, France \$9 | \$34
Ugni Blanc, Chenin Blanc, Chardonnay

Maschio Prosecco – Prosecco, Italy \$9 (187ml)
Glera

Rose

Ostatu Rosado – La Rioja, Spain 11 | \$40
Tempranillo, Grenache, Viura

“The Palm” by Whispering Angel \$13 | \$48
Provence, France
Grenache, Cinsault, Syrah

White

Vigneti del Sole – Tre Venezie, Italy \$8 | \$28
Pinot Grigio

Colli di Lapio Alexandros \$10 | \$36
Greco di Tufo, Italy
Greco

Nik Weis “St. Urbans-Hof” Old Vine \$9 | \$36
Mosel, Germany
Riesling

Chateau Ducasse Bordeaux Blanc \$10 | \$36
Bordeaux, France
Sauvignon Blanc, Semillon

Kim Crawford – Marlborough, New Zealand \$12 | \$44
Sauvignon Blanc

Duckhorn – Napa Valley, California \$14 | \$52
Sauvignon Blanc

Bravium – Russian River Valley, California \$13 | \$47
Chardonnay

Sonoma Cutrer – Sonoma Coast, California \$15 | \$56
Chardonnay

Far Niente – Napa Valley \$20 | \$72
Chardonnay

Red

Elouan – Oregon \$12 | \$44
Pinot Noir

Maison Joseph Drouhin – Burgundy, France \$15 | \$56
Pinot Noir

Belle Glos “Dairyman” \$16 | \$60
Russian River Valley, California
Pinot Noir

La Rioja Alta “Viña Alberdi” Rioja Reserva \$10 | \$36
Rioja, Spain
Tempranillo

Postmark by Duckhorn \$14 | \$50
Paso Robles, California
Cabernet Sauvignon

Scattered Peaks – Napa Valley, California \$15 | \$55
Cabernet Sauvignon

Duckhorn – Napa Valley, California \$20 | \$76
Cabernet Sauvignon

Red Schooner – Argentina \$15 | \$56
Malbec

Cline Cellars – Sonoma Coast, California \$10 | \$36
Merlot

DAOU “The Pessimist” \$10 | \$36
Paso Robles, California
Petite Syrah, Syrah, Zinfandel

Turley “Juvenile” – California \$15 | \$56
Zinfandel

Le Volte Dell’ Ornellaia – Toscana, Italy \$12 | \$44
Merlot, Cabernet Sauvignon, Sangiovese