

**STARTERS**

- Split Pea with Ham Soup 10.00
- Roasted Garlic and Peppers with Goat Cheese and Grilled Baguette 12.00
- French Baguette with Boursin Whipped Butter 2.00 Per Person
- Grilled Chicken Tandoori Skewers with Cilantro and Mint Yogurt Sauce 12.00
- Mozzarella and Tomato Stuffed Gnocchi with Pesto Cream Sauce, Balsamic Glaze 15.00
- Summerside (P.E.I.) Oysters on the Half Shell 20.00

**SALADS**

- Mixed Field Greens with Your Choice of Dressing 9.00
- Caesar Salad...Romaine Lettuce Tossed with a Classic Caesar Dressing and Parmesan Cheese 9.00
- Beet Salad...Frisee and Radicchio, Pistachios, Crumbled Goat Cheese, Beets, Citrus, Orange Vinaigrette 12.00
- Best Wedge Ever...Chopped Romaine with Bacon, Pickled Red Onion, Tomatoes, Creamy Roquefort Dressing 12.00
- Entrée Size + \$5.00 Add Protein Chicken 7.00 Steak 9.00 Shrimp 9.00

**ENTREES**

- Broiled Whitefish with House Seasoning -OR- Sauteed with Lemon Caper Sauce 30.00
- Grilled Salmon with Sweet and Sour Braised Purple Cabbage, Cucumber Yogurt Sauce 32.00
- Shrimp Linguine with Artichokes, Capers, Garlic, Shallots, Tomatoes, White Wine Herb Sauce 38.00
- Cajun Grilled Pumpkin Swordfish with Tomato Beurre Blanc, Basmati Rice 34.00
- Roasted Spaghetti Squash with Mushroom Bolognese, Basil 22.00
- Northern Fried Chicken with Buttered Noodles, Mashed Potatoes and Gravy, Sweet Peas 26.00
- Herb Roasted Boneless Half Chicken with Fingerling Potatoes, Balsamic Onions, Broccolini, Pan Jus 25.00
- \*Pan Seared Duck Breast with Pomegranate Molasses Sauce, Grapefruit, Pomegranate Seeds, Wild Rice Pilaf 40.00
- \*6oz Char Grilled Filet with, Bearnaise Sauce, Dauphinoise Potatoes, Grilled Broccolini 40.00
- \*12oz Char Grilled NY strip Steak with French Fries, Detroit Zip Sauce with Mushrooms and Shallots 40.00
- \*12oz Char Grilled Bone-in Pork Chop with Cherry and Apple Chutney, Mashed Potatoes, Grilled Broccolini 26.00
- Red Wine Braised Lamb Shank with Root Vegetables, Mashed Potatoes 39.00
- Shaking Beef...Tenderloin Tips Stir Fried with Stir-fry Vegetables, Spicy Thai Chili Sauce 30.00

**\*Marinated Olives Available Upon Request\***

### Whites and Rose

Chardonnay, Grayson, California, 2022 9/34  
Chardonnay, Mer Soleil, Reserve, Central Coast, 2020 11/42  
Pinot Grigio, Anterra, Sicily, 2023 8/30  
Sauvignon Blanc, ranga.ranga, Marlborough, NZ, 2023 11/42  
Sauvignon Blanc, Quincy, Loire, FR, 2022 9/34  
Riesling, BOS, Old Mission Peninsula, 2021 10/38  
Rose, Rombeau, Languedoc-Roussillon, 2023 10/38

### Reds

Cabernet Sauvignon, Castle Rock, Columbia Valley, 2022 9/34  
Cabernet Sauvignon, Bon Anno, Alexander Valley, 2022 14/54  
Malbec, Chimango, Mendoza, AR, 2021 9/34  
Bordeaux, Ch. Trebiac, Graves, 2018 10/36  
Pinot Noir, State Street, Central Coast 2023 12.50/48  
Chianti Classico, DOCG, Basilica Cafaggio, 2018 7/28

### Premium Rotating Bourbon & Whiskey

1792, Small Batch 13  
Angels Envy 17  
Angels Envy, Finished Rye 30  
Basil Hayden 16  
Blanton's 26  
Bulleit 10 16  
Chicken Cock 25  
Clyde May's 16  
I.W. Harper, 15 yr. 28  
Remus 16  
Remus – Cask Strength 23  
Rowan's Creek 21  
Uncle Nearest 1856 16