



SALADS

AUTUMN MIXED GREENS

pear, toasted pecans, dried cranberry, maple-balsamic dressing

6

APPLE & ENDIVE SALAD

candied walnuts, crumbled blue cheese, sherry-dijon vinaigrette

7

CLASSIC CAESAR SALAD

romaine, shaved parmesan & seasoned croutons

8

ENTREES

ROASTED ORGANIC HALF CHICKEN

pine nut-cranberry relish, pumpkin polenta,
caramelized brussels sprouts

20

APPLE CIDER-BROWN ALE

BRAISED PORK SHANK

honey glazed root vegetables,
sausage-fennel risotto

21

PORCINI DUSTED FILET MIGNON

horseradish whipped potatoes,
roasted portobello mushroom,
broccoli-cauliflower gratin, bordelaise sauce

28

FLAT IRON STEAK

sea salt-cracked black pepper rubbed,
porcini-parmesan fries

20

CRISPY NORI CRUSTED TOFU

purple rice-faro pilaf, sesame vegetables,
blood orange beurre blanc, wasabi drizzle

17

HERB DUSTED PAN SEARED

WILD SALMON

fench lentil-root vegetable ragout, crispy
shallots, grainy mustard-horseradish dill drizzle

MARKET PRICE

JUMBO LUMP CRABCAKE

wild rice-wheatberry pilaf, caramelized
cauliflower, horseradish-caper aioli

24

WILD MUSHROOM RAVIOLI

english peas, shiitake & oyster mushrooms,
parmesan-truffle cream

20

STROZZAPRETI WITH PORK RAGU

shaved parmesan, warm garlic bread

18

WARM SLICED STEAK SALAD

blue cheese, tomato, red onion, roasted
portobello, romaine & boston lettuce, roasted
shallot vinaigrette, topped with shoestring fries

18

SIDES

BRUSSELS SPROUTS
BROCCOLI-CAULIFLOWER GRATIN
CAULIFLOWER

6

HORSERADISH MASHED POTATOES
PORCINI-PARMESAN FRIES
PUMPKIN POLENTA

5