

Cup \$7 Bowl \$8
Soup Of The Day
Turkey Noodle Soup

Appetizers

Chicken Tenders \$11

4 Piece Chicken Tenders, BBQ Sauce

Jalapeno Poppers \$ 13

Cream Cheese, Breaded Jalapeno, Dill Ranch

Shrimp Cocktail \$15

Served with Lemons & Cocktail Sauce

Pork Potsticker \$14

Served with Sweet Chili Sauce

Steak Bruschetta \$12

Crostini, Tomato, Beef, Horseradish Sauce, Mozzarella

Charcuterie Board \$16

Curated Selection of Cured Meats, Cheeses, and Accompaniments Meant For Sharing

Salads

Tuscan Caesar Salad \$17

Romaine, Caesar Dressing, Croutons, Roasted Pepper, Marinated Artichoke, Parmesan, & Boiled Egg

Strawberry Burrata Salad \$17

Acadian Mix Green, Balsamic Honey Marinated Strawberries, Burrata Cheese, Toasted Almonds, Fresh Basil, Olive Oil & Balsamic Reduction

Side Salad \$7

Romaine Lettuce, Heirloom Tomato, Cucumber, Croutons Your Choice Of Dressing

Add Grilled Chicken: \$7, Seared Ahi Tuna: \$10, Grilled Salmon: \$13, 6 Jumbo Grilled Shrimp: \$12

Salad Dressing Choices

Raspberry Vinaigrette, French Dressing, Thousand Island, Caesar, Ranch, Creamy Bleu Cheese, Stoneground Mustard Vinaigrette, Italian, Balsamic Vinaigrette, and Honey Mustard

Small Plates

Beef Stir Fry \$16

Jasmine Rice, Stir Fry Vegetables, Savory Sweet Soy Sauce

Veal Milanese \$18

Veal Loin Chop, Seasoned Breadcrumb, Heirloom, Arugula & Lemon Salad

Parmesan Steak Bite Tortellini \$16

Creamy Garlic Parmesan Sauce, Cheese Tortellini, Sirloin Steak Bites, Parmesan

Gnocchi Carbonara \$17

Crispy Prosciutto Lardons, Gnocchi, Garlic, Parmesan, Grated Cured Egg Yolk

Off The Grill

Steak & Frites \$34

6oz Flat Iron Steak, Garlic Truffle Aioli, Seasoned Frites

Hickory Smoked Chicken \$25

Smoked Half Semi Boneless Chicken, Brown Sugar Stoneground Mustard BBQ Sauce, Bourbon Bacon Baked Beans, Coleslaw

Delmonico Steak \$46

Thick Cut 14oz. Ribeye, Twice Baked Potato, Onion Straws, Au Jus

Filet Mignon \$42

8oz. Beef Tenderloin, Au Jus, Baked Potato, Veg Du Jour

Teriyaki Glazed Salmon \$30

Grilled Atlantic Salmon, Sesame Seeds, Teriyaki Glaze, Jasmine Rice, Grilled Pineapple Salsa

Entrees

Seafood Cioppino \$32

Shrimp, Clams, Mussels, Calamari, Heirloom Tomato, Fennel, Seafood Broth, Toasted Baguette

Pistachio Crusted Sea Bass \$39

Chilean Sea Bass, Pistachio Crust, Feta & Asparagus Orzo Pasta Salad

Shrimp Pesto Fettuccine \$26

8 Jumbo Shrimp, House Made Pesto, Fettuccine, Fire Roasted Peppers, Spinach, Parmesan Cheese

Ratatouille Risotto \$23

Fire Roasted Pepper & Tomato Risotto, Zucchini, Yellow Squash, Eggplant, Sun Dried Tomato, Butter