

Cup \$7 Bowl \$8
Soup Of The Day
Butternut Squash Bisque

Appetizers
Popcorn Chicken Fritters \$11
Served With BBQ Sauce
Bavarian Soft Pretzel \$16
Served with Beer Cheese & Spicy Whole Grain Mustard
Grilled Shrimp Cocktail \$18
Served with Lemons & Lemon Horseradish Aioli
Ahi Tuna Wonton Cups \$16
Sesame Crusted Ahi Tuna, Crispy Wonton Cups,
Wasabi Garlic Aioli, Sweet Soy
Spiced Pumpkin Hummus \$16
Served with Toasted Pita, & Sliced Apples
Elote Dip \$15
Served with Corn Tortilla Chips

Salads
Caesar Salad \$17
Romaine, Caesar Dressing, Croutons, Parmesan,
& Boiled Egg.
Teriyaki Chicken Wonton Salad \$25
Crispy Wonton Strips, Romaine, Cabbage, Cucumber,
Sesame Seeds, Green Onion, Grilled & Teriyaki Glaze
Chicken Breast, Ginger Lime Vinaigrette
Granny Smith Apple Salad \$17
Arcadian Mixed Green, Dried Cranberries, Walnuts, Roasted
Granny Smith Apples, Bleu Cheese, Apple Cider Vinaigrette
Quinoa Harvest Salad \$17
Spinach, Roasted Sweet Potato, Butternut Squash, Quinoa,
Pecans, Feta, Maple Tahini Vinaigrette
Side Caesar or Side House 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 Medallion \$22
4oz. Beef Tenderloin,
Cabernet Demi Glaze Reduction,
3 Cheese Mash Potato
Chicken Pot Pie \$18
Chicken Breast, Aromatic Vegetables,
Potatoes, Herbs, & Puff Pastry
Ahi Tuna \$18
Sesame Crusted, Citrus Slaw,
Crispy Wonton
Spinach & Artichoke Alfredo \$18
Creamy Rich Alfredo Sauce, Spinach,
Artichokes, & Cheese Ravioli

Off The Grill
Filet Mignon \$48
8oz. Beef Tenderloin, Cabernet Reduction, Baked Potato, Veg Du Jour
Apple & Sage Stuffed Berkshire Pork Chop \$38
14-Ounce Frenched Bone in Pork Chop, Apple & Sage Stuffing,
3 Cheese Mash Potato, Veg Du Jour
Maple Glaze Salmon \$35
Pecan & Brown Sugar Sweet Potato Casserole, Veg Du Jour
Shrimp Garlic Parmesan Crusted NY Strip \$55
Herb Cream Cheese, Parmesan, Shrimp ,14 Oz. NY Strip, Baked Potato,
Veg Du Jour
Miso Glazed Mahi Bowl \$36
Jasmine Rice, Cabbage, Carrots, Pickled Cucumber & Jalapeno,
Crispy Wontons

Entrees
Beef Stroganoff \$26
Prime Angus Beef Braised in a Rich Wild Mushroom Gravy, Egg Noodles and
Finished with Sour Cream
Sun Dried Tomato Chicken \$25
Chicken Breasted Pan Roasted with Sun Dried Tomato, Herbs, Shallots, Heavy Cream,
Served with Wild Rice Pilaf, Veg Du Jour
Hearty Lamb & Barley Stew \$26
Lamb Braised with Aromatic Vegetables, Herbs, Barley, Potatoes, and Crusty Bread
Pork Schnitzel \$26
Served with Spaetzle, Braised Cabbage, Whole Grain Mustard Gravy