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Cup \$7

Bowl \$8

Soup Of The Day

Chicken Noodle Soup

Appetizers

Shrimp Cocktail \$18

Served with Cocktail Sauce, Lemons

Pumpkin Hummus \$13

Toasted Crostini, Honey, Goat Cheese, Pumpkin Seeds

Maple Bacon Brussel Sprouts \$16

Dijon Maple Vinaigrette, Chopped Bacon, Crispy Brussel Sprouts, Candied Pecans, Craisins

Crab Stuffed Mushrooms \$17

Lump Crab Meat, Herb Cream Cheese, Parmesan Breadcrumbs

Baked French Onion Soup \$10

Baked with Crostini, Provolone

Soft Bavarian Pretzel \$13

Beer Cheese & Stone Ground Mustard

Salads

Caesar Salad \$17

Romaine, Caesar Dressing, Croutons, Parmesan, Boiled Egg

Butternut Squash & Quinoa Salad \$16

Arugula, Quinoa, Roasted Butternut Squash, Bleu Cheese Crumbles, Craisins, Walnuts, Honey Mustard Vinaigrette

Honey Crisp Apple Salad \$17

Arugula, Honey Crisp Apples, Feta, Crispy Prosciutto, Candied Pecans, Apple Cider 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, Italian, Balsamic Vinaigrette, Honey Mustard

Small Plates

Beef Medallion \$22

4oz. Beef Tenderloin, Cabernet Reduction, 3 Cheese Mashed Potato

Chicken Pot Pie \$18

Chicken, Vegetables, Herbs, Puff Pastry Crust

Cheese Ravioli \$16

Cheese Ravioli, Marinara, Parmesan, Garlic Bread

Coconut Shrimp \$19

Coconut Fried Shrimp, Hawaiian Fried Rice

Off The Grill

NY Strip \$44

14oz NY Strip, Bourbon Mushroom Demi-Glace, Baked Potato

Honey Sesame Glazed Chicken Kabobs \$25

Hawaiian Fried Rice, Chicken Breast, Green Onion

Maple Dijon Glazed Atlantic Salmon \$36

Quinoa Pilaf, Veg Du Jou

Steak & Frites \$32

12oz Flank Steak, Chimichurri, Garlic Parmesan Fries

Ahi Tuna Bowl \$30

Grilled Rare Ahi Tuna, Quinoa Pilaf, Cucumber, Edamame, Wasabi Aioli, Crispy Brussel Sprouts

Forbes Burger \$18

8oz Angus Beef Burger, Lettuce, Tomato, Onion, Brioche Bun, Fries

Entrees

Steak Diane \$48

Seared 8oz Filet, Rich Pan Sauce with Cognac, Dijon, Beef Jus, Veg Du Jour, 3 Cheese Mashed Potato

Hunter Style Braised Beef Short Ribs \$32

Wild Mushroom, Tomato, Red Wine, Demi-Glace, 3 Cheese Mashed Potato

Pork Schnitzel \$26

Bread Pork Schnitzel, Spaetzle, Pork Gravy

Wild Mushroom & Butternut Squash Risotto \$24

Wild Mushroom Blend, Herbs, Butternut Squash, Parmesan

Meat Lasagna \$25

Ground Sirloin, Italian Sausage, Ricotta, Mozzarella, Parmesan, Marinara, Garlic Bread