

FALL DINNER MENU



APPETIZERS



Daily Soup – ask your server for details | \$6

French Onion Soup topped with a Crispy Toast Round and Melted Gruyere | \$9

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes and Spiraled Watermelon Radish | \$7 | \$11

Caesar Salad with Crispy House-made Pancetta, Croutons and Flaked Parmesan | \$7 | \$11

Pan Seared Scallops on a Roasted Corn and Andouille Sausage Succotash with Red Peppers, Mushrooms, Scallions | \$16

Crisp-Seared Pork Belly on a Parsnip Puree with an Apple Radicchio and Pumpkin Seed Salad | \$13

Escargot with Stilton Blue Cheese, Bacon, Mushrooms and Crostini | \$15

Vegan Devilled Tomatoes on a bed of Spring Mix | \$11

Seafood Potato Gnocchi in a Champagne Cream Sauce with Mushrooms and Fresh Herbs | \$16

ENTRÉE



Forest Mushroom Medley Risotto with Sautéed Shallots and Parmesan \$21 (vegan availability)

“Tangled Salad” Spiralized Carrots, Cucumbers, Watermelon Radish on a bed of Nappa Cabbage, Red Peppers in a Lemon Vinaigrette with Toasted Pumpkin Seeds and Crispy Tofu (vegan) \$15

Pan Seared Pork Chop on Garlic Mashed Potatoes with an Apple Pie Moonshine and Leek Chutney and Bacon Fried Brussel Sprouts | \$28

Grilled Beef Tenderloin on Roasted Fingerling Potatoes with a Roasted Shiitake Demi Glace and Seasonal Vegetables | \$33

Catch of the Day – Available Thursday thru Saturday. Ask your server for details

Ricotta and Sweet Potato Stuffed Chicken Breast on Mashed Potatoes with Seasonal Vegetables | \$26

Lentil Walnut “Meat” Loaf with a Vegan BBQ Glaze on Roasted Fingerling Potatoes and Seasonal Vegetables | \$24

Fresh Pasta of the Day – Ask about today’s Preparation

DESSERT



Fresh Daily Dessert Selections