

Pan Seared Crab Cake Bites - 16.00
Maryland style lump crab cakes with stone ground mustard horseradish aioli

Apple Brie and Fig Bruschetta - 14.00
Crisp French bread crostini topped with a fig spread, creamy brie cheese, thin sliced apples and toasted walnuts finished with aged balsamic and honey



Chili Lime Crisp Calamari- 15.00
Thin slices of calamari dusted in seasoned cornmeal, fried then finished with chili lime sauce, crisp lime pieces and serrano peppers



Manchurian Style Cauliflower - 13.00
Crisp fried cauliflower florets tossed in mildly spicy garlic chili sauce

Bacon Wrapped Dates with Pecorino Cheese - 14.00
Tender dates stuffed with roasted butternut squash wrapped in applewood smoked bacon drizzled with smoked maple syrup glaze and fresh grated pecorino cheese

Butternut Squash and Apple Bisque
Cup 6.00 Bowl 8.00

Three Cheese French Onion Soup
Cup 6.00 Bowl 8.00

Chef's Soup of the Day
Cup 6.00 Bowl 8.00



Classic Caesar - 12.00
Crisp romaine lettuce, herb scented croutons, parmesan cheese tossed in Chef's Caesar dressing

Add Grilled Tofu -7 Chicken -7 Salmon -9 Shrimp -14

Roasted Vegetable Salad - 13.00
Tender Arugula tossed in white balsamic vinaigrette topped with a blend of roasted butternut squash, parsnips, onions, and red peppers topped with goat cheese and aged balsamic

Lemon Pepper Shrimp Salad - 16.00
Zesty lemon pepper shrimp with avocado, mango, red onion, tomatoes, cucumber over tender greens with a tangy citrus dressing and drizzled with a key lime cilantro creme



Grilled Salmon Greek Salad - 16.00
Grilled marinated salmon, over a bed of greens layered with Roma tomatoes, Greek olives, red onions, red peppers, cucumbers, carrot curls, pepperoncini and feta cheese with zesty Greek dressing

Herb Grilled Sirloin Salad - 18.00
Herb grilled sirloin of beef over a green salad with red onions, red peppers, tomatoes, cucumbers and crumbled gorgonzola cheese with red wine vinaigrette and topped with crisp fried onions

Grilled Chicken Chop Salad - 15.00
Grilled chicken breast atop fresh garden greens with sliced pears, apples, cranberries, goat cheese, and toasted pecans with a warm bacon mustard vinaigrette

All Sandwiches and Burgers Served with your choice of Italian style Pasta Salad, Side Salad or Garlic Parmesan Fries

The Cheesy - 11.00
Layers of American, provolone, fresh mozzarella, and muenster cheeses on crisp, buttery, grilled white bread

Bacon, Creamy Brie and Fig - 13.00
Creamy brie cheese, crisp applewood smoked bacon, fig preserves, sliced granny smith apples and arugula on sourdough bread



Turkey, Chestnut Stuffing and Cranberry - 13.00
Thinly sliced roasted turkey breast with chestnut stuffing, cranberry relish, muenster cheese on whole wheat bread

Creamy Spinach & Artichoke- 12.00
A creamy blend of spinach, artichokes with roasted peppers and sautéed cremini mushrooms, Fontina & Manchego cheeses on sourdough bread

Grilled Salmon BLT- 15.00
Tender grilled salmon with a zesty bourbon glaze layered with applewood smoked bacon, fresh tomatoes, crisp lettuce and whole grain honey mustard on a pretzel bun

Philly Style Cheese Steak - 16.00
A cheesy blend of thinly shaved steak cooked with caramelized onion and green pepper topped with Provolone cheese on a hoagie roll

Classic Hand Carved Reuben - 16.00
Hand carved tender Corned Beef, with sauerkraut, Swiss cheese and thousand island dressing grilled on buttered marble rye bread



Lemon Pepper Panko Crusted Walleye Sandwich- 15.00
Crisp fried walleye on a butter hoagie roll with lettuce, tomato, cole slaw then finished with calypso sauce

Buffalo Bacon Bleu Chicken - 13.00
Crisp fried chicken breast, coated in buffalo sauce, applewood smoked bacon, bleu cheese crumble, lettuce, tomato and pickles finished with ranch on a brioche bun

Kicked Up Burger \$15.00
Blackened burger with jalapeno bacon, pepper jack cheese and Pico de Gallo, finished with roasted poblano aioli

Like and extra kick ask about Chef's hot sauce



Onion Stack Burger \$15.00
topped with horseradish cream, Provolone cheese and Shiner Bock onion rings

Mushroom Swiss Burger \$14.00
Half pound burger topped with Swiss cheese and smothered with French onion mushrooms sauté

Maryland Style Crab Burger 16.00
Tender Maryland style crab patty, pan seared with lettuce, red onion and tomatoes. Finished with lemon bay aioli

All Burgers Served with Choice of Brioche, Pretzel, Wheat or Gluten Free buns. Turkey and "The Impossible Burger" substitutes available. Cheddar and Provolone Style Vegan Cheese Available

Shared plate fee \$5