



SOUPS & SALADS

SOUP OF THE DAY | 4 / 5.5

FRENCH ONION | 4.5 / 6.5

LOBSTER BISQUE | 6 / 9

CHOPPED ROMAINE SALAD {GF} | 10
*tossed with blue cheese dressing,
topped with bacon, hard boiled egg,
and crumbly blue.*

CAESAR SALAD {V} | 6 / 9
*romaine with a traditional caesar
dressing, shredded parmesan and
croutons*

FALL PANZANELLA SALAD {V} | 10
*brussels sprouts, squash, candied pepitas,
dried cranberries, red onion, goat cheese
and croutons in a pumpkin vinaigrette*

HOUSE SALAD {GF} {V} | 5
*mixed greens with cherry tomatoes
julienned vegetables, pickled red onion
and your choice of dressing*

ADD TO ANY SALAD OR ENTREE:

Shrimp | 10

Grilled Tuna | 10

Chicken | 6

Sliced Prime

Salmon | 8

Strip | 10

{GF} Gluten Free

{V} Vegetarian

\$8 Split Plate Charge

STARTERS

UXEDO TUNA | 15
*sesame crusted rare seared tuna served
with kimchi fried rice and wasabi mayo*

SPINACH BREAD | 8
*with garlic butter, wilted spinach and
three cheeses*

TRUFFLED TATER TOTS {V} | 10
with roasted garlic and dill aioli

TEMPURA FRIED CAULIFLOWER {V} | 10
with thai sweet chili sauce

STUFFED BANANA PEPPERS | 11
*with Italian sausage, provolone, blue
and fontina cheeses with marinara sauce*

LIGHTLY BATTERED TEMPURA SHRIMP | 12
*tossed with thai chili sauce and served
in a fluffy steamed bun with pickled
cucumber slaw*

CLAMS CASINO | 14
*fresh clams baked with a garlic bacon
filling*

OYSTERS ROCKEFELLER | 16
*freshly shucked oysters baked with
spinach, pancetta and pernod*

WARM BELGIAN PRETZELS | 8
served with house made beer-cheese

ENTRÉES

GARLIC CRUSTED CERTIFIED ANGUS BEEF STRIP STEAK {GF} | 36
*over roasted fingerlings and kale hash
with fried shallots, carrot spikes and romanesco sauce*

FILET MIGNON {GF} | 34
8 oz. filet mignon topped with béarnaise sauce, served with fingerling potatoes

STEAK OSCAR {GF} | 40
*8 oz. filet mignon topped with lobster and asparagus,
topped with béarnaise sauce, served with fingerling potatoes*

BUTTERNUT SQUASH

RAVIOLI {V} | 24
*with peas, hazelnuts and roasted acorn
squash in a whiskey sage cream sauce,
topped with fried sage leaves*

PORK RAGU | 15
*slow braised pork shoulder in a tomato
and red wine sauce, tossed with cavatelli
pasta and topped with pecorino romano*

SOY BRAISED

PORK RAMEN BOWL | 25
*with bok choy, carrots, scallions,
radishes and a soft egg*

SHRIMP AND GRITS | 32
*sautéed shrimp with house made chorizo
and roasted cherry tomatoes over
smoked cheddar grits, topped with a
farm fresh fried egg*

CHICKEN AND WAFFLES | 25

*chicken breast, fried and served over a
Belgian waffle, with pork belly, braised
greens and bacon aioli, served with a side
of smoked gouda mac and cheese*

CHEF'S WEEKLY SALMON

PREPARATION | 25
*faroe island salmon prepared differently
each week*

FALL VEGETABLE

HASH {V}{GF} | 15
*slow roasted brussels sprouts, tri colored
potatoes, leeks, parsnips, squash and
celery root, topped with beet chips,
crispy chickpeas, herb oil and a fried egg*

SCALLOPS OF THE WEEK | 32
*served with local fall vegetables and
risotto*

Gluten Free Pasta available upon request +\$3 (allow 20 minutes)

Please be sure to notify your server of any food allergies