

Dinner Menu – Appetizers - 12

Ahi Tuna Nachos

Seared ahi, fried wontons, melted cheeses, house-made pico, spicy Louie sauce

Bacon-Wrapped Jalapeno Shrimp

With smoked chipotle aioli

Shrimp Cocktail

Jumbo shrimp with housemade cocktail sauce

Burrata

With balsamic reduction & bruschetta

Kobe Sliders

With bacon jam & pepper jack cheese

Jumbo Crab Cake

Maryland baked crab cake served with chipotle aioli

Scottish Egg

With 9-grain mustard sauce

Brie en Croute

Cranberries, almonds, & mint wrapped in puff pastry and served with toast

Wings

House-seasoned & tossed in your favorite sauces: Cherry Bourbon, Sriracha Ranch, Black Garlic, Honey Sriracha or dry rubbed: Lemon Pepper, Truffle Parmesan



Flatbreads

- Margherita – Tomato, basil, mozzarella 12
- Meat Lovers – Pepperoni, prosciutto, Applewood bacon, mozzarella, marinara 14
- Grilled chicken, prosciutto, spinach, blended cheese, truffle oil, marinara 14

Gluten-free flatbread – add 3

Salads & Soups

Add grilled chicken to any salad for \$4; Add salmon, ahi tuna, or shrimp for \$6

Caesar

Romaine, aged parmesan, croutons, frico, creamy Caesar dressing

Large – 9 Small – 6

House

Greens, tomato, red onion, cucumber, sweet red wine vinaigrette

Large – 8 Small – 6

Greek

Romaine, red onion, tomato, cucumber, olives & feta, Greek vinaigrette

Large – 9 Small – 6

Romaine Wedge

Tomato, bacon, bleu cheese crumbles, red onion, buttermilk ranch

Large – 11 Small – 8

Strawberry Mango

Greens, cucumbers, onion, strawberries, feta, walnuts in mango vinaigrette

Large – 11 Small – 8

Soup du Jour

Ask your server for the soups available today

Bowl – 8 Cup – 6

Cheese & Charcuterie Plates

Choice of Build 2 (\$16), Build 3 (\$20), or Build 5 (\$25)

Cheese Selections: Ponce de Leon 6-month Manchego, Grafton 2-year Cheddar, Daneko Traditional Bleu Cheese, Wijngaard Kaas Mustard Gouda, Herbed Boursin, Vermont Creamery Herbed Goat Cheese. Add Brie en Croute to your cheese plate – counts as 2 selections.

Charcuterie Selections: Fiorucci Pancetta & Prosciutto, Creminelli Wild Boar Salame, Creminelli Peppered Sopressa

Cheese nibble – 2 oz. of your selected cheese, served with toast – 8

Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness. Please inform your server if you have food allergies.

Dinner Menu – Entrees*(Add a House, Caesar, Greek Salad or a cup of soup for \$5)**All entrées except pasta include seasonal vegetable and starch***Signature Dishes****Buffalo-Pork Meat Loaf**

Topped with cherry bourbon sauce & crispy fried onions 24

Bistro Burger

House-ground short rib & brisket, brie, roasted garlic aioli & caramelized onion on brioche 22

Chicken-Fried Angus

With jalapeno gravy 28

Jumbo Shrimp

Buttermilk-fried with spicy Louie dipping sauce 28

Beef:**Wellington**

Tenderloin in puff pastry with Boursin & mushrooms 38

Filet or Bone-In Cowboy

Hand-cut & served with herbed compound butter 40

Pork – 28**Stuffed Chop**

Wrapped in bacon & served with blended cheese, jalapenos & topped with cherry BBQ sauce

Pan-Seared Chop

Topped with chipotle-apple chutney

Fried Chops

Topped with jalapeno gravy

Seafood - 34**Pan-Seared Chilean Seabass**

Topped with lemon butter sauce

North Atlantic Pan-Seared Salmon

Topped with fresh crab & lemon butter sauce

Rainbow Trout

Served with lemon bruschetta butter

Lobster Ravioli

Jumbo pasta stuffed with lobster & ricotta and topped with lemon-tomato mornay sauce

Game:**New Zealand Rack of Lamb**

Pesto-encrusted & topped with butter cream sauce 38

New Zealand Venison Tenderloin

Hand-cut and cooked to order; served with mushroom-rosemary sauce 38

Veal Piccata

Pan-cooked with lemon-caper sauce 36

Chicken**Parmesan Encrusted**

Topped with marinara & blended cheese 28

Italian-Stuffed

Stuffed with herbed goat cheese, spinach & topped with pesto-cream sauce 22

Pecan-Encrusted

Pecan-breaded chicken topped with Dijon honey-cream sauce 28

Piccata

Grilled & topped with lemon-caper sauce 28

Desserts – Choice of seasonal or chocolate - 8

*Parties of 6 or more may be charged a 20% gratuity.
Splitting an entrée may be subject to a \$3 charge*