

Starters

Tomato Mozzarella

Tomato Slices, Fresh Mozzarella, Basil Pesto with Olive Oil and Balsamic Reduction
\$9

Traditional Potato Latkes

Freshly Made, Pan Fried, Served with Sour Cream and Apple Sauce
\$9

Chilled Asparagus Spears

Served with Crumbled Goat Cheese and Pine Nuts. Finished with a Roasted Shallot Vinaigrette
\$11

Broth & Bits

Chilled Vichyssoise

A Smooth Soup of Leeks, Onions, Potatoes, Chicken Stock and a Touch of Cream.
Cup \$4 Crock \$6

Butternut Squash Bisque

The Sweet Taste of Butternut Squash Flavored with Nutmeg and Cinnamon
\$4

French Onion, Au Gratin

Caramelized Onions Swimming in a Rich Beef Broth, Encrusted with Provolone and Swiss
\$7

Entrées

New England Style Baked Cod

Topped with Seasoned Bread Crumbs; Twice Baked Potato, Vegetable and a side of Remoulade Sauce (French Style Tartar Sauce)
\$22

Macadamian Encrusted Mahi Mahi

Ground Macadamian Nuts over Baked Mahi Mahi, Topped with a Sherry Sabayon Cream served with Twice Baked Potato and Vegetable
\$27

Grilled Mahi Mahi over Herb Couscous

Grilled Mahi Mahi served over Israeli Couscous, Wilted Spinach, Roasted Red Peppers, Grilled Forest Mushrooms, Fresh Tomato and Herb Butter
\$26

Baked Cod Florentine

Baked Cod served over a bed of Wilted Spinach and finished with a Lemon Dill Butter and Vegetables
\$23

✓ Classic Grilled Ribeye Steak

An 11 Ounce USDA Choice Cut; Topped with House made Herb Butter; Vegetable and Twice Baked Potato
\$29

Chicken Champignon

Marinated, Grilled Chicken Breast with Forest Mushrooms in a Sherry Demi Glace and Twice Baked Potato
\$21

Pork with a Bacon, Bourbon Sauce

A Boneless, Double Cut Pork Chop, Smothered with Caramelized Onions, Topped with Bacon and Bourbon Sauce; Twice Baked Potato and Vegetable
\$21

✓ Ribeye, Bleu Cheese and Bacon

A Grilled 11 Ounce USDA Choice Cut topped with Softened Bleu Cheese, Chopped Applewood Smoked Bacon; Twice Baked Potato and Vegetable
\$31

Steak Diane

Sautéed Medallions of Beef Tenderloin with a White Wine Shallot Sauce and a Touch of Dijon Mustard; Twice Baked Potato and Vegetable
\$32

Roasted Polenta Cake

Topped with Grilled Mushrooms, Caramelized Onions, Roasted Red Peppers, Fresh Mozzarella and Marinara Sauce. Served with Chef's Vegetables.
\$16



Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Your Risk of Food Borne Illness