

ENTRÉES

Chicken Picatta \$17

– chicken breast, whipped potatoes, spinach, capers, white wine sauce –

Beef Short Rib Wellington \$24

– braised beef short rib, puff pastry, dried cranberry demi glace –

Crab Stuffed Shrimp \$26

– sautéed lump crab stuffed prawns, whipped potato, sautéed spinach, white wine sauce –

Seared Salmon \$19

– fresh salmon filet, roasted heirloom potatoes, market vegetables, sautéed wild mushrooms –

Scallops Aglio Olio \$MKT

– seared fresh sea scallops, angel hair pasta, wild mushroom, plum tomato, garlic and olive oil –

8oz Filet \$22

– sirloin beef filet, whipped potatoes, market vegetables, cognac peppercorn cream sauce –

10oz Ohio Pork Chop \$19

– Berkshire pork chop, roasted heirloom potatoes, market vegetables, roasted apple, balsamic reduction –

12oz Strip Steak \$34

– New York strip, caramelized onions, wild mushrooms, whipped potatoes, market vegetables –

BAR STANDARDS

French Onion Grilled Cheese \$14

– braised beef short rib, Ohio swiss, wild mushroom, caramelized onions, au jus dip –

Certified Angus Burger \$12

– black & blue, Ohio swiss, or smoked cheddar, lettuce, tomato, pickle, brioche bun, thin cut fries –

Crab Cake Sandwich \$15

– lump crab cake, crisp lettuce, horseradish aioli, brioche bun, thin cut fries –

Beer Battered Fish and Chips \$15

– beer battered Atlantic cod, thin cut french fries, slaw salad, tartar sauce –

Pulled Pork Sandwich \$13

– pulled pork, homemade BBQ sauce, ciabatta bread, thin cut fries, served open faced –

Sweet Soy Duck Wings \$12

Hangover Pasta \$15

– cavatelli, bacon, fried egg, romano cream sauce –