

APPETIZERS

- Confit Duck Leg a L'orange -
Braised red cabbage, sweet soy glaze, chives - 14
- Bacon Wrapped Brussel Sprouts -
Crispy fried polenta, arugula, IPA - mustard sauce - 12
- Mushroom Forrester - -
Portobello mushrooms, roasted tomato, dijon, shaved parmesan, white truffle oil, grilled baguette - 10
- Cornflake Battered Chicken and Waffle -
Buttermilk waffle, cinnamon - roasted pumpkin puree, jalopeno-maple syrup - 14
- P.E.I Sautéed Mussels -
Butternut squash puree - white wine broth, sage, grilled orange, toasted baguette - 12
- Steak Tartare -
Diced grass fed beef, chopped egg, chives, capers, dijon, shallots, worcestershire, black truffle - sea salt potato chips - 13

SALADS

- Fall Harvest -
Roasted apples, caramelized chipolinni onions, crasins, baby spinach, Manchego cheese, candied walnuts, pumpkin goddess dressing - 11
- Simple Greens -
Mixed greens, radish, cucumbers, shaved carrot, shallot, grape tomatoes, champagne vinaigrette - 8
- Grilled Romaine Wedge -
Creamy bleu cheese dressing, diced bacon, chopped egg, tomato, cucumber - 10
- Kale Caesar - -
Tom leafy greens, house made creamy dressing, herb croutons, pickled red onion, shaved parmesan - 12

Add to salad - Chicken 5, Salmon 7, Steak 8



Exec Chef / Owner Julie Cutting

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

SOUPS

- French Onion -
Caramelized Spanish red onion, shallots, garlic, chives, sherry, beef broth, herb-garlic croutons, Swiss - 9
- Broccoli - Cheddar -
Onion, garlic, carrot, smoked paprika, cayenne, grated sharp cheddar - 8
- Lobster Bisque -
Slow simmered, rich flavors of sherry and tomato, fresh lobster meat - MP

ENTRÉES

- Black Garlic Crusted Ribeye -
Caramelized onion mashed potatoes, herb roasted baby carrots, gorgonzola compound butter - 36
- Signature Braised Short Rib -
Au gratin potatoes topped with crispy bacon, grilled broccolini, beurre rouge sauce - 24
- Crispy Skinned Organic Salmon -
Butternut squash and coconut milk cous cous, roasted beet puree, grilled asparagus, sprinkled with pepitas - 22
- Cider Glazed Pork Chop -
Cinnamon-apple cornbread stuffing, pan seared brussel sprouts, sage-brown butter - 26
- Rosemary Marinated Lamb Coulotte -
Crispy polenta, house smoked local carrots, tomato marinara sauce, balsamic reduction - 27
- Pan Seared Chicken Statler -
Creamy cauliflower, asparagus, lemon-saffron sauce - 21
- Pan Roasted Duck Breast -
Black forbidden rice-mushroom risotto, wilted baby spinach, white wine - balsamic beurre blanc - 27
- Quinoa Stuffed Acorn Squash -
Wilted baby spinach, corn, black beans, tomato, baked with crumbled goat cheese and mixed green salad - 18
- Lobster Mac and Cheese -
Cavatappi pasta, three cheeses, fresh lobster meat, sherry-mornay sauce, ritz cracker crumbs, white truffle oil - 23

SIDES

- Cornbread - Butter & Honey - 7
- Grilled Bread Basket & Butter - 2.5

Chef de Cuisine Kurt DeVay