

Appetizers

Cheese & Charcuterie Plate \$16

Chef's Selection of 3 Artisanal Cheeses, House-Made Charcuterie, Pickled Vegetables

Mussels \$10

PEI Mussels, Chili Garlic & White Wine Sauce, Grilled Baguette

Chicken Wings \$9

Mild, Medium, Hot, BBQ

Fried Calamari \$8

Cornmeal Crusted, Poblano/Tomatillo Sauce

Sweet Potato Fries \$5

Spiced Maple Drizzle

Flatbread Steak Pizza \$12

Hanger Steak, Gorgonzola, Mozzarella, Roasted Red Pepper, Arugula

French Onion Soup \$7

Provolone, Swiss, Crouton

Soup of the Day \$5

A crock of today's soup served with oyster crackers

Salads

Caesar Salad \$8

Parmesan Tuile, White Anchovy

Watermelon, Feta & Mint Salad \$8

Field Greens, Pepitas, White Grape Vinaigrette

"Great Room" Salad \$12

Grilled Chicken Breast, Spring Greens, Tomato, Chopped Bacon, Crumbled Bleu Cheese, Hardboiled Egg

Arugula, Baby Kale and Pear \$9

Poached Pear, Danish Bleu Cheese, Candied Walnuts, Port Wine Vinaigrette

Add to your Salad:

Grilled Chicken \$6

Grilled Atlantic Salmon \$9

Sandwiches & Burgers

Burger \$15

8oz Steak Burger, Vermont Cheddar, Applewood Bacon, Potato Roll, Fries

Fire Roasted Chicken \$13

Pulled Chicken, Chipotle Pepper, Roasted Corn, Cilantro,
Dijon Aioli, Ciabatta Roll, Gruyere Cheese, Fries

Pulled Pork Banh Mi \$13

Carrot & Radish Slaw, House Pickles, Baguette Roll, Sriracha Aioli, Fries

Chicken Quesadilla \$14

Pulled Chicken, Cheddar & Queso Cotija, Flour Tortilla, Chipotle Crema

Grilled Eggplant & Roasted Pepper Sandwich \$11

Spring Greens, Mozzarella, Beldi Olive Tapenade, Hummus, Focaccia Roll, Fries

Club Baguette \$12

Oven Roasted Turkey, Bacon, Lettuce, Tomato, Cranberry Mayonnaise, Fries, Pickle

Entrées

Pan Roasted Rainbow Trout \$20

Saffron Orzo Pilaf, Pistachio Beurre Noisette, Broccolini, Preserved Lemon

Truffled Chicken & Pasta \$20

Chicken Breast, Pancetta, Peas, Wild Mushrooms, Pappardelle,
White Truffle Oil, Grana Padano Cheese, Grilled Baguette

Miso Salmon \$22

Soba Noodle Stir Fry, Edamame Puree

NY Strip \$28

Certified Angus Beef, Chimichurri Compound
Butter, Broccolini, Fingerling Potatoes

Quinoa \$16

Corn Salsa, Fried Chickpeas, Guacamole, Crispy
Tortilla Strips, Cumin Crème Fraîche

Seafood Cioppino \$22

White Shrimp, Littleneck Clams, Mussels, Tomato & Fennel Broth, Fingerling Potatoes

Chili/Coffee Rubbed Hanger Steak \$22

Sweet Corn & Fingerling Potato Hash, Guajillo Mole