



Dinner Menu

Appetizers, Soups and Salads

Duck Confit, Wilted Watercress, Griddled Brioche, Midori Brown Butter.....	\$8.99
Mediterranean Trio, Hummus, Olive Tapenade, Fire Roasted Tomato and Caper Relish, Grilled Flatbread.....	\$7.99
Braised Short Rib Ravioli, House Made Ricotta Cheese, Sautéed leeks, Pan Jus Reduction.....	\$7.99
Prince Edward Island Mussels, Cider, Vermouth, Apple Wood Smoked Bacon, Sage, with a French Baguette.....	\$8.99
Risotto Stack, Fried Risotto Cake, Asparagus and Oyster Mushrooms Salad, Cider Truffle Vinaigrette, Parmesan Crisp, Balsamic Glace.....	\$7.99

Soups and Salads

Signature Crab Soup.....	\$5.50
Soup du Jour, Ask Server for Today's Selection.....	\$5.50
Oyster Stew, Local Oysters, Yukon Gold whipped Potatoes, Sherry Cream, Crispy Bacon, Chives.....	\$8.99
House Salad, Local Organic Mixed Greens, Haystack Apples, Dried Cranberries, Candied Pecans, Virginia Maple Vinaigrette.....	\$4.99
Caesar Salad, Romaine Hearts, House Made Croutons, Parmesan Crisp, Creamy Caesar Dressing.....	\$5.99
Spinach Salad, Shaved Red Onions, Pomegranates, Pistachio Encrusted Goat Cheese, Warm Bacon Vinaigrette.....	\$7.99

Entrées

Filet Mignon, Griddled Brioche and Brie Grilled Cheese, Sautéed Seasonal Vegetables, Sauce Diane.....	\$15.99
Grilled Bone In Pork Chop, Sweet Potato Casserole, Sautéed Seasonal Vegetables, Cranberry Port Reduction.....	\$13.99
Salmon Roulade, Oyster Mushrooms, Leeks, Roasted Fingerling Potatoes, Seasonal Vegetables, Whole Grain Mustard Cream.....	\$13.99
Parmesan Encrusted Tilapia, Yukon Gold and Crab Duchess Potatoes, Sautéed Seasonal Vegetables, Herb Burre Blanc.....	\$12.99
House Braised Beef Short Ribs, Lyonnaise Potato Pave, Grilled Asparagus, Parmesan White Truffle Pomme Frites, Pan Jus.....	\$14.99
Crispy Skinned Duck Breast, Confit Quarters, Pomm-Mollasses Demi Glace, Three Cheese Risotto Cake, Sautéed Vegetables.....	\$13.99