

Dinner Menu

Entrees served after 4pm

Dinner Special

DEVILED EGGS 7

Four deviled eggs with honey-glazed bacon

*HARVEST SALMON BOWL (GF) 25

Savory garlic- herb salmon, butternut squash, brussels sprouts, wild rice, kale salad, almonds, cranberries all topped with sweet honey Dijon sauce

Pair with our Spiced Peartini

PRAWN SCAMPI LINGUINI 24

Six Prawns, linguini pasta, parsley with a garlic white wine butter lemon sauce, parmesan

Pair with our Prosecco

SHEPHERDS' PIE 22

Ground Beef with sweet corn, sweet pea, onions, carrots in a rich tomato sauce, topped with mashed potatoes, cheddar

Pair with our Red Blend

CHICKEN CORDON BLEU 22

Served open -faced with ham, cheese, mashed potatoes, mascarpone Dijon sauce & baby carrots

Pair with our Pinot Noir

*PUMPKIN POLENTA WITH ROASTED VEGETABLES (GF) 20

Cheesy pumpkin Polenta, Brussel sprouts, roasted vegetable & parmesan cheese

Pair with our Butternut Squash Old-Fashioned

AUTUMN SALAD (GF) 20

Arugula & spinach mix, quinoa, pears, goat cheese, candied pecans; maple balsamic vinaigrette

(ADD GRILLED CHICKEN FOR 6.50)

Pair with our Pomme Sour

Small Plates

BRUSSEL SPROUTS 8

w/ bacon & side of blue cheese dressing

*STEAK BITES 12

Steak bites, potato rounds, balsamic reduction

FAJITA QUESADILLA 8

Chicken, peppers, onions, cheese, sour cream &

Salsa

CRAB CAKES 20

w/ chipotle aioli on side

MARCOS NACHOS 14

Flour tortilla, jack & cheddar cheese, sour cream,

black bean chili, avocado, salsa

ONION RINGS 6.5

Homemade onion rings with ranch

FRESH COD TACOS 13

Two fish tacos on corn tortilla w/ tartar sauce & lemon coleslaw

TRUFFLE FRIES 8.5

Truffle salt, asiago, fresh parsley, chipotle aioli

PETITE SALADS 9

Greek | Bleu Cheese & Toasted Hazelnut | Caesar

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *Due to special preparations, substitutions are not available on some specials.*