

## Starters

### Soup Du Jour

Sweet Corn & Crab or Cream of Asparagus

**Italian Seasoned Half-Moon Fried Mozzarella** ..... 11  
served with Marinara

**Truffle Fries** ..... 13  
w/ roasted garlic lemon aioli

**Escargot & Wild Mushrooms** ..... 13  
w/ tarragon garlic cream over crustini bread

**Crab Soft Pretzel** ..... 10  
w/ melted cheese

**Fried Pickles** ..... 9  
w/ cajun ranch sauce

**Buffalo Chicken Egg-rolls** ..... 9  
w/ chipotle sauce

## Vegetarian Selection

**Sweet Potato Shepherd's Pie** ..... 21  
baked in a casserole & layered w/ lentils, carrots, cabbage, celery, green beans, corn, white beans & onions. Topped w/ mashed sweet potatoes & chopped mixed nuts.

**Pumpkin Mascarpone Ravioli** ..... 21  
served w/ a creamy pumpkin sauce, roasted butternut squash, sautéed spinach, toasted pine nuts & sage.

## Entrées

**Filet Mignon over White Truffle Au Gratin Potatoes (gf)** ..... 38  
w/ wild mushrooms, Boursin cheese, chives & basil w/ a balsamic glaze

**Brandied Cider Apple Glazed Chicken (gf)** ..... 23  
sautéed apples & walnuts served over potato filling

**Autumn Spice Scallops** ..... 34  
w/ sautéed wild mushrooms, spinach & bacon and topped w/ a spiced cider glaze

**Mahi Mahi topped w/ Shrimp-Bacon Jam** ..... 24  
over coconut rice, served with a Thai Cream Sauce

**Baked Salmon (gf)** ..... 23  
w/sautéed arugula, caper & slow roasted tomatoes in a lemon wine sauce, topped w/ parmesan cheese over wild rice

**14oz Ribeye W/Red Wine Demi-Glaze** ..... 35  
topped w/gorgonzola cheese & sautéed onions

**Hickory Smoked Ham** ..... 21  
w/ Pineapple Sauce

**Roasted Turkey served over Apple Stuffing** ..... 21  
w/ potato filling

### Seasonal Dressings;

Maple Pomegranate, Lemon Poppyseed, Strawberry  
Pink Champagne or Blueberry Balsamic

**If at all possible, we would greatly appreciate if you could tip in cash. Thank you.**