

Appetizers

Fresh Tomato & Basil Soup or Soup of the Day \$5.

Yukon Potato Wedges \$5.

Sour cream, sweet Thai chili sauce

Calamari, Grilled or Fried \$9.

Marinated squid, basil aioli, mixed greens, fresh lemon

Tomato Bruschetta \$6.

Tomatoes, red onion, olive oil, basil, shaved Parmesan, crostini's

Charcuterie Plate (for two) \$14.

Prosciutto, Genoa salami, dry Italian sausage, Artisanal cheeses, Mediterranean olives, garlic bread

Grilled Shrimp \$9.

Mexican Gulf shrimp, Dijon horseradish, mixed greens, fresh lemon

P.E.I Mussels \$12.

White wine, garlic, Italian parsley or tomato basil broth, serrano chili's

From the Garden

Spring Greens \$8.

A delicate blend of greens, cherry tomato, cucumber, red onion, balsamic vinaigrette

Caesar \$10.

Romaine, Caesar dressing, croûtons, shaved Parmesan, lemon, bacon

Goat Cheese \$12.

Crispy Monte Chevre goat cheese medallion, mesclun greens, toast hazelnuts, cherry tomatoes, cucumber, red onions, sherry vinaigrette

Cobb \$12.

Mesclun greens, Gorgonzola cheese, bacon, avocado, cherry tomato, cucumber, red onions, hard boiled egg, balsamic vinaigrette

Tuna Salad with Cranberries \$12.

House-made tuna salad, mesclun greens, green beans, avocado, hard boiled egg, cucumber, cherry tomato

Add to any of the above:

Grilled chicken \$5. Grilled Shrimp \$6. Grilled Salmon \$8.

Entreés

Chicken Pie \$14.

Roast chicken, onions, carrots, celery, potatoes, supreme sauce, pie crust

Lamb Stew \$16.

Australian lamb, parsnips, carrots, onions, celery, baby Yukon gold potatoes

Beef Stew \$15

Angus beef, house made stock, potatoes, parsnips, carrots, celery, onions

Fish & Chips \$14.

Fresh Cod in a light beer batter, steak fries, homemade tartar, fresh lemon

Chicken Penne \$14.

Grilled chicken breast, button mushrooms, fresh tomato, asparagus, olive oil

Shepherd's Pie \$14.

Seasoned ground beef, country vegetables with browned mashed potato

Gnocchi \$15.

Roast mushrooms(oyster, crimini, shiitake), cream sauce, white truffle oil

Veggie Chili \$13

Medley of beans, Spanish onions, bell peppers, stewed tomatoes, Mexican chili's, basmati rice

Spaghetti Marinara \$16.

P.E.I mussels, shrimp, calamari, fish fillet, tomato basil marinara

Baked Cod \$16.

Horseradish pancko breaded, mesclun greens, wasabi peas, grilled zucchini

Grilled Fresh Atlantic Salmon \$18.

Basil pesto, mashed potatoes, broccoli rabe

Pork Tenderloin \$18

Hickory smoked BBQ sauce, baby spinach, mashed potatoes

Veggie Burger \$11.

Romaine, beefsteak tomato, red onion, brioche bun, steak fries

Turkey Burger \$12.

Housemade 8oz. pattie, crispy red onions, hass avocado, brioche bun, steak fries

Crooked Knife Burger \$13.

10 oz ground beef burger, beefsteak tomato, red onion, romaine, steak fries

Add cheese, mushrooms or sauteed onions \$1, bacon \$2

French Breast of Chicken \$18.

Herbed rubbed and oven roasted, fingerling potatoes, haricots verts

Rack of Lamb \$20.

Herbed pancko encrusted, baby spinach, mash potatoes, demi-glace

Steak Frites \$28.

Grilled 16 oz. Black Angus Strip, mushrooms and onions, choice of fries, mash or baked potato

Hanger Steak \$20.

Grilled 8oz. Steak, grilled asparagus and roast fingerling potatoes