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SOUPS & STARTERS

Homemade Soup Features

Ask about today's soup, made fresh daily with the finest ingredients

Parmesan Cauliflower Bites

Baked cauliflower and parmesan bites, Low carb and keto friendly

Hot Spinach & Artichoke Dip

Spinach, artichokes and Parmesan served hot with flatbread crackers

White Fish Pâté

Smoked whitefish pâté served with flatbread crackers

ENTRÉE SALADS

Mediterranean Salad with Chicken Souvlaki

Romaine lettuce, herbed vinaigrette, Kalamata olives, grape tomatoes, artichokes, cucumbers, crumbled Feta and grilled chicken

Winter Turkey Salad

Bibb lettuce with poppy seed dressing, gorgonzola cheese, toasted pecans, dried cranberries, grape tomatoes and herb roasted turkey

SIDE SALADS

Custom Garden Salad

Create your own salad - Array of greens and accompaniments tailored to your taste. Ask server for details.

Bourbon Pear Salad

Bourbon poached pear, sliced and served over bibb lettuce with grape tomato halves, pine nuts, golden raisins, champagne vinaigrette

Beet and Goat Cheese Salad

House roasted beets, goat cheese and arugula with honey tomato vinaigrette

Roasted Cauliflower Salad

Mixed greens with lemon tahini vinaigrette, roasted cauliflower florets, green olives, chick peas, cucumbers, avocado and chopped fresh herbs

SIGNATURE ENTRÉES

Petite Filet Mignon

Tenderloin petite filet, grilled to your specification, served with natural juices and topped with fresh chopped herbs

Grilled Salmon

Fresh Atlantic salmon, lightly seasoned and grilled, served with wedge of lemon

MARCH SEASONAL ENTRÉES

Braised Lamb Shank

Tender lamb shanks, braised with aromatic vegetables and a tangy red wine sauce

Roasted Duck Breast

Maple Leaf Farms duck breast, roasted to medium rare, featuring a cherry port wine reduction

Beef Tournedo Agrodolce

Tenderloin tournedos with Cipollini onions, wild mushrooms and fig glaze

Guinness Battered Fish

Crispy Guinness stout battered cod with crispy potato fries, sweet and creamy cole slaw

Pan Roasted Chicken

Rosemary chicken quarter, sweet potato & apple hash

Ancient Grain Bowl

Ancient grains served with grilled asparagus, squash, baby spinach, fennel, mushrooms, goat cheese and Balsamic glaze

SIDES

- Creamed Spinach
- Vegetable du Jour
- Classic Succotash
- Parmesan Truffle Fries
- Balsamic Glazed Brussels with Bacon
- Baked Sweet Potato
- Baked Potato

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness +

