

starters, salads & small plates

we serve all-natural, hormone-free beef and chicken

wild mushroom gratin :: wild mushrooms, gruyere, and parmesan cheeses topped with herb bread crumbs and served with warm house made foccacia bread **9.95**

pan seared jumbo scallop :: with potato hash, tomato provincial, baby greens and balsamic glaze **10.95**

seared ahi tuna :: with house made cole-slaw and drizzled with a sweet and spicy aioli **9.95**

marinated lamb skewers :: served with cucumber-yogurt sauce, tomato relish and warm pita bread **11.95**

charcuterie board :: with a selection of cured meats, cheeses, pickled vegetables, olives and mustards served with warm house made foccacia bread **12.95**

pear and gorgonzola salad :: with baby field greens, caramelized walnuts, julienned sweet peppers and drizzled with a champagne vinaigrette **5.95**

mediterranean salad :: with baby field greens, fresh tomato, cucumber, feta cheese, marinated olives and balsamic vinaigrette **6.25**

mixed berry salad with baby field greens, toasted pecans, gorgonzola and tossed with an raspberry vinaigrette **6.50**

spinach salad :: spinach, crispy bacon, fresh tomato, blue cheese, shaved onions, mushrooms and drizzled with a honey mustard vinaigrette **6.25**

arugula salad :: arugula, corn and black beans relish, cheddar cheese tossed with a creamy herb vinaigrette **5.75**

gourmet burgers

Our 100% wgyu (american kobe) beef burgers are served medium rare unless otherwise requested

served with your choice of garlic herb french fries, sweet potato fries, or chef's choice salad

classic burger :: lettuce, tomato, red onion, choice of cheese and herb mayonnaise **9.95**

tuscany :: crispy pancetta, fontina, tomato and basil relish, arugula and herb mayonnaise **11.95**

all-american bacon burger :: applewood smoked bacon, cheddar cheese, grilled onions, shredded lettuce, fresh tomato and house-made special sauce **10.50**

farmland :: shredded pulled bbq pork, monterey jack cheese, fresh tomato, sweet onion, herb mayonnaise and topped with a fried eben-haezer ranch egg **12.50**

parisian :: bleu cheese, grilled pear, spinach and herb mayonnaise **10.75**

entrées

new york strip steak :: pan roasted, served with gorgonzola mashed potatoes & sautéed arugula, topped with roasted red pepper demi-glacé **19.95**

pan seared free-range chicken breast :: served with crispy pancetta polenta, roasted vegetable ratatouille and topped with a port wine reduction **15.95**

spinach and cheese ravioli :: topped with shrimp and crab served with a lemon tarragon cream **16.95**

eggplant napoleon :: with roasted red pepper, caramelized onions, mozzarella cheese and topped with a roasted tomato sauce **13.95**

desserts

individual white chocolate bread pudding :: with white chocolate sauce and berry coulis **6.95**

banana foster beignet :: with vanilla ice cream and brown butter glaze **7.95**

fresh berry crisp :: with fresh brandy whipped cream **6.50**

warm chocolate brownie :: topped with dulce de leche ice cream, hot fudge and whipped cream **7.25**