

## SOUPS & SALADS

SOUP OF THE DAY \$6

SEAFOOD CHOWDER \$8

HOUSE GREENS \$8

Served with lemon and roasted shallot dressing.

CAESAR SALAD \$8

Romaine hearts, slivered radicchio, classic dressing, double-smoked bacon, herb croutons and Parmesan tuile.

COBB SALAD \$14

Baby iceberg lettuce and maple bacon, fresh avocado, grape tomatoes, soft-boiled egg and grilled chicken finished with our house-made Blue cheese dressing.

MAPLE, PEAR & STILTON SALAD \$9

Fresh mixed greens with toasted walnuts and maple vinaigrette topped with crumbled Stilton cheese and Bosc pear.

## SIDES

Sweet Potato Fries, French Fries, House Greens or Soup of the Day.

## SANDWICHES, BURGERS, ETC.

STEAK SANDWICH \$16

Grilled *Certified Angus Beef*<sup>®</sup> ribeye steak with crispy onions, zesty arugula and Guinness and pearl onion demi-glace served with your choice of side.

ROASTED PRIME RIB BEEF DIP \$14

Shaved *Certified Angus Beef*<sup>®</sup> prime rib, caramelized onions and Aged White Cheddar topped with our signature horseradish crème fraîche served with your choice of side.

16F BURGER \$13

House-made *Certified Angus Beef*<sup>®</sup> burger topped with Applewood-smoked Cheddar, maple-smoked bacon, lettuce, tomato, red onion and roasted red pepper aioli on a sesame seed bun served with your choice of side.

BEEF STROGANOFF \$14

Cubed *Certified Angus Beef*<sup>®</sup> tenderloin, pearl onions and sautéed mushrooms in a rich creamy beef sauce topped with sour cream served with garlic toast.

There are many brands of beef, but only one Angus brand exceeds expectations. The *Certified Angus Beef*<sup>®</sup> brand is a cut above all other Angus beef.



BAKED BABY BRIE \$13

Baby Brie wrapped in phyllo pastry served with roasted garlic cloves, tomato and sweet corn relish and toasted crostini.

MUSHROOM CROSTINI \$12

Medley of mushrooms sautéed and seasoned to perfection topped with Goat cheese and drizzled with truffle oil.

Add Chicken \$4

Add Salmon or Shrimp \$6

Add *Certified Angus Beef*<sup>®</sup> Steak \$8

SOUP, SALAD & SANDWICH \$12

Please ask your server for details.

CHICKEN CLUB \$12

Chicken breast wrapped in pancetta and Applewood-smoked Cheddar with fresh avocado, sliced tomato and lettuce on a sesame seed bun served with your choice of side.

TEMPURA SALMON \$14

Tempura-battered Atlantic Salmon with a honey, ginger, soy and lime dipping sauce served with your choice of side.

CHICKEN & PESTO ALFREDO \$16

Pappardelle noodles tossed in our house-made creamy Alfredo sauce with grilled chicken, Asiago cheese and walnut pesto served with garlic toast.

SEASONAL POTPIES \$12

Steaming hot seasonal potpies with a flakey crust served with your choice of side. Please ask your server about our potpie.

CHICKEN TENDERS \$12

Crispy chicken tenders served with honey Dijon and Blue cheese dip served with your choice of side.