

# DINNER MENU

## SOUPS

**Crab** Cup: 9.; Bowl: 12. 

*Jumbo Lump Crab, Oyster Crackers & Chives*

**French Onion 11.**

*with Gruyere & Parmesan Cheeses*

**Chef's Soup of the Day** Cup: 6.; Bowl: 9.

## SALADS

**Roasted Beet Salad 15.** 

*Roasted Red & Golden Beets, Wild Baby Arugula, Shaved Red Onions, Toasted Almonds, Goat Cheese Crumble, Citrus Yogurt & Citrus White Balsamic Vinaigrette*

**Caesar Salad 13.**

*Chopped Romaine, Grated Parmesan Cheese, Buttery Croutons & Caesar Dressing*

**Buffalo Shrimp Cobb Salad 19.**

*Fried Shrimp, Chopped Romaine & Iceberg, Cherry Tomatoes, Chopped Bacon, Avocado, Roasted Corn, Smoked Cheddar, Hard Boiled Egg & Chipotle Ranch*

**Apple & Pecan Salad 14.** 

*Honey Crisp Apples, Cherry Tomatoes, Candied Pecans, Blue Cheese Crumble, Mixed Greens & Apple Cider Vinaigrette*

*Add Chicken 8.; Add Shrimp 10.; Add Salmon 12.*

## STARTERS

**Cheesesteak Eggrolls 13.**

*Shredded Cheesesteak, Cheese Sauce & Spicy Ketchup*

**Crispy Brussels Sprouts 10.** 

*Pancetta & Apple Cider Vinaigrette*

**Fig Flatbread 14.**

*Fig Spread, Slow Roasted Pork Shoulder, Roasted Asparagus, Balsamic Glaze, Crispy Pancetta & Goat Cheese*

**Autumn Flatbread 13.**

*Cauliflower Puree, Roasted Squash, Shaved Red Onions, Toasted Pine Nuts, Kale & Brie Cheese*

**Sesame Crusted Tuna 16.** 

*5oz. Togarishi Seared Tuna with Fried Rice, Avocado, Sriracha Aioli, Ginger Soy Sauce & Wasabi*

**Fried Pickle Haystack 9.**

*Shaved Dill Pickles, Cajun Flour, Flash Fried with Chipotle Ranch*

**Chicken Wings (Traditional  or Boneless) 13.**

*Sauces: IPA Buffalo, Korean BBQ, Chipotle Maple Bourbon, Honey Garlic Parm, Too Hot or Hot & Honey. Blue Cheese or Ranch by request.*

**Bacon Wrapped Shrimp (3) 16.** 

*Applewood Smoked Bacon with Chipotle Chutney*

 - Gluten Free



## ENTREES

### French Dip 21.

*Slow Roasted Prime Rib, Horseradish Cream, Fried Onions & Au Jus on a Bennie's Long Roll*

### Greate Burger 17.

*with Cooper Sharp Cheese, Lettuce, Tomato & Onion on a Bennie's Round Roll*

### 8 oz. Filet Mignon 46.

*with Red Bliss Mashed Potatoes & Demi Glace*

### Prime Rib King Cut 48. / Queen Cut 40.

*Choice of One Side*

### Braised Short Ribs 42. 🍷

*Slow Braised Short Ribs with Cajun Mushrooms & Onions, Cabernet Reduction & Horseradish Mashed Potatoes*

### Steak Frites 31.

*8 oz. Sirloin with Garlic Truffle Fries & Demi Glace*

### Prime Pork Chop 38. 🍷

*with Sweet Potatoes, Bacon & Sauteed Spinach Hash & Apple Butter Glaze*

### Meat Loaf 26.

*with Red Bliss Mashed Potatoes, Brussels Sprouts, Fried Onion Straws & Carmelized Onion Demi*

### Maple Bourbon Salmon 36. 🍷

*with Butternut Squash Puree, Citrus Rice & Sauteed Asparagus*

### Shrimp & Crab Pasta 38.

*Pan Seared Shrimp, Jumbo Lump Crab, Roasted Mushrooms, Spinach & Linguini in a White Wine Butter Sauce*

### Scallops 38. 🍷

*with Roasted Fingerling Potatoes, Roasted Squash, Poblano & Black Bean Corn Salsa, Cauliflower Puree*

### Autumn Risotto 24. 🍷

*Lemon Thyme Risotto with Roasted Acorns, Kabocha Squash, Roasted Peppers & Buffalo Mozzarella*



### Complimentary Crusts & Sauces

*Coffee Encrusted, Demi, Cognac Cream, Mushroom Demi, Steak Sauce*

### Sides 7.

*French Fries, Sweet Potato Fries, Baked Potato, Loaded Baked Potato, Roasted Mushrooms, Spinach & Garlic, Roasted Sweet Potatoes, Roasted Potatoes, Sauteed Asparagus, Squash Medley*

## DESSERTS

### Peanut Butter & Chocolate Chip Bread Pudding 12.

*with a Banana Creme Anglaise, Brioche with Peanut Butter Custard, Chocolate Chips & Vanilla Ice Cream*

### Bassett's Ice Cream 9.

*Vanilla, Chocolate or Blueberry  
Pomegranate Chunk*

### New York Style Cheesecake 11.

*Strawberry*

🍷 - **Gluten Free**

