**Appetizers** 

7-inch flatbread topped with Italian sausage, butternut squash, tomato sauce, and aged white cheddar \$8

Baked spinach and artichoke dip served with French bread \$9

## Soup/Salads

Soup du jour \$5

Mixed greens with blueberries, feta, honey roasted sunflower seeds, and a berry vinaigrette \$5

Spinach salad with roasted beets, Bleu cheese, and a balsamic vinaigrette \$5

## **Entrées** (includes soup or salad)

Grilled New Zealand lamb chops, skin-on garlic mashed potatoes, with a blackberry port reduction \$26

Angel hair pasta primavera with fresh vegetables of the day in a garlic cream sauce topped with parmesan \$18

Grilled beef tenderloin, skin-on garlic mashed potatoes, with Bleu cheese butter \$30

Chicken thighs topped with prosciutto and havarti cheese served with pearl couscous \$22

Pan-seared pork tenderloin, wild rice, topped with a rhubarb, apple chutney \$22

Pork sausage, baby button mushrooms in a marsala cream sauce tossed with penne \$20

An 18% gratuity will be added to parties of 8 or more