**Appetizers**

**Shrimp Cocktail**

8 jumbo shrimp accompanied by house made cocktail sauce

 and lemon. Served poached or blackened. **14**

 **Cheese & Fruit**

 A selection of cheese and fruit served with crackers. **12**

**Smoked Salmon Plate**

Applewood smoked salmon served with capers, egg,

red onion, and dill cream cheese. Accompanied

by marbled rye toast points. **12**

 **Crab Cakes**

Maryland style crab cakes seasoned with dijon mustard

 & old bay are pan seared and served with spicy aoli. **14**

**Salads**

**House**

House blend lettuces with cucumber, tomato, carrot, cheddar, and Monterey jack. Served with your choice of dressing. **8**

**Signature**

Spring mix lettuces tossed in balsamic vinaigrette with egg,

tomato, feta, bacon, and candied pecans. **10**

**Caesar**

Hearts of romaine tossed in caesar dressing with shaved

parmesan, asiago, and croutons. **8**

 **Wedge**

 Wedge of iceberg served with cherry tomato, bacon, blue

cheese crumbles, blue cheese dressing topped with

 balsamic reduction. **10**

 **Asian Noodle Salad**

 Romaine lettuce with Asian style noodles, manderin oranges, waterchestnuts, cucumbers, carrots, peanuts and wonton

 strips with a honey, ginger and soy dressing . **9**

 **Apple Cranberry Salad**

 Romaine lettuce with diced apples, candied walnuts, bacon,

 dried cranberries, feta cheese and maple dijon vinaigrette. **10**

**Add grilled chicken** **7**

**Add grilled salmon\*** **12**

**Add grilled steak\* 12**

**Entrées**

**Chopped Beef Steak\***

12oz of angus chopped beef seared with onions, peppers, and mushrooms and accompanied with demi-glace. **18**

**Greek Chicken**

6oz pan seared and marinated chicken breast topped with

black olives, red onions, cucumber, tomatoes, feta cheese and

tzatziki sauce. **18**

**Chicken and Artichokes**

6oz pan seared chicken breast topped with artichoke

hearts and a sun dried tomato crème sauce. **18**

**Togarashi Salmon with Miso Butter \***

 6oz pan seared salmon filet seasoned with togarashi spice

 and topped with miso butter. **22**

 **Shrimp Pad Thai**

Sauté shrimp, rice noodles, eggs, green onion, bean sprouts, peanuts, carrots, garlic, cilantro and pad thai sauce. **22**

**Bone in Pork Chop with caramelized apples\***

10 oz. pan seared bone in pork chop topped with

A brown sugar, butter and caramelized apple sauce. **25**

**Filet Mignon\***

6 oz. flame grilled petit filet and served with béarnaise sauce. **28**

**Bone in Beef Tenderloin Steak\***

10 oz. bone in beef tenderloin filet with green peppercorn

And bacon butter. **35**

**Rack of Lamb\***

Char grilled rack of lamb served with mint apple sauce

and balsamic glaze. **30**

**Catch of the Day\***

Fresh, wild caught fish served with a house or lemon butter sauce. **Market price**

All entrees are served with a choice of salad and two sides

**House Sides**

Baked Potato Mashed Potatoes Wild Rice Pilaf

Vegetable Medley Fried Corn Parmesan Risotto

Grilled Asparagus Green Beans Sauté Swiss Chard

Squash Casserole Spaghetti Squash with Marinara Oven Roasted Tricolored Cauliflower

 \*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR CHANCE OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. PER RUTHERFORD COUNTY HEALTH DEPARTMENT.