

Friday Dinner Menu

May 2nd 2025

Beef Barley
c.5 b.7

Steamed Mussels
|white wine| garlic butter| parsley| fennel seed|
|warm bread|

Crab Cakes 16
|ginger & snow pea salad| wasabi sweet pea puree|

Warm Pretzel Sticks 8
|coarse salt| cheddar & bacon dipping sauce|

Caesar Salad 12
|romaine | Caesar dressing | croutons| parmesan|
|add grilled chicken \$6|

Garden Salad 11
|mixed greens | cucumber | tomatoes |
|red onions |croutons | add grilled chicken \$6|

Chicken Fingers 12
|served with choice of dipping sauce|

Chicken Wings 13
choice of dipping sauce

Beer Battered Onion Rings 10
|sriracha honey mustard dipping sauce|

Featured Wines
Gerard Bertrand g.12
French pinot noir
Parducci
Small lot California merlot

Dessert 8
TBD
|vanilla ice cream| caramel sauce| whipped cream|

Sandwiches

Grilled Hamburger 14
(add cheese \$1)
|choice of cheese | lettuce | tomato | brioche roll|

Steak & Cheese Sub 15
|shaved steak | onions | peppers | choice of cheese|

Fried Chicken Sandwich 14
|mayo| pickles| lettuce| brioche roll|

Grilled Turkey Burger 14
|brioche roll| lettuce| tomato|

Entrée

Marinated Steak Tips 24
|roasted fingerling potatoes| broccoli au gratin|

Salmon Oscar 30
|pan seared salmon| lump crab| asparagus|
|roasted fingerlings| tarragon cream sauce|

Chicken French 20
|sherry wine sauce| garlic butter| lemon|
|broccoli| egg battered chicken| angel hair|

Pan Seared Scallops 30
|parmesan corn pudding| asparagus|
|blistered strawberry tomatoes|

Veal Parmesan 20
|angel hair| marinara| breaded veal cutlet|
|blend of Italian cheese|