



APPS & FLATBREADS

HONEY BRUSSEL SPROUTS - \$16

BRUSSEL SPROUTS SALTED AND ROASTED
WITH OLIVE OIL, BACON FINISHED
WITH ENGLISH STILTON CHEESE

SESAME CHICKEN - \$15

FRIED CHICKEN, HONEY, SESAME SEEDS,
SERVED WITH CELERY

ROSEMARY SAUSAGE AND APPLE FLATBREAD - \$16

ROASTED GARLIC AIOLI, MOZZARELLA,
ITALIAN SAUSAGE, APPLE, ARUGULA

BUFFALO CHICKEN AND BLEU CHEESE FLATBREAD - \$15

LEMON AIOLI, GRILLED BUFFALO CHICKEN,
MOZZARELLA, BLEU CHEESE, ARUGULA

SOUPS

LOBSTER BISQUE CUP \$7 BOWL \$9

CHILI DU JOUR CUP \$7 BOWL \$10

ONION SOUP CUP \$7 BOWL \$9

LEAFY GREENS

ADD PROTEIN

CHICKEN \$8 - STEAK \$10 - SALMON \$8 - SHRIMP \$10

CHOICE OF HOUSE MADE DRESSING

ITALIAN - BALSAMIC VINAIGRETTE - GORGONZOLA VINAIGRETTE -
CITRUS VINAIGRETTE - RANCH - FRENCH - THOUSAND ISLAND

FALL SALAD

SIDE \$7 ENTRÉE \$17

MIXED LETTUCES, APPLE, GRAPES, SUGARED ALMONDS,
GORGONZOLA WITH CHOICE OF DRESSING

CIDER SALAD

SIDE \$7 ENTRÉE \$17

ROMAINE, BLEU CHEESE, APPLES, BACON, RED ONION,
HONEY CIDER VINAIGRETTE

HOUSE GREENS SALAD

SIDE \$6 ENTRÉE \$14

TOMATO, OLIVE, CHEDDAR, CUCUMBER, ONION,
CROUTONS WITH CHOICE OF DRESSING

CAESAR SALAD

SIDE \$6 ENTRÉE \$15

ROMAINE, ASIAGO CRISP, ANCHOVIE, CROUTONS,
SHAVED REGGIANO, HOUSE PREPARED CAESAR DRESSING



SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF ENHANCEMENT

PESTO TURKEY WRAP - \$16

SLOW ROASTED TURKEY BREAST, SPINACH TORTILLA, BASIL AIOLI, SHREDDED ROMAINE, MOZZARELLA, PINENUTS, ROASTED PEPPERS

GRILLE BURGER (8OZ) - \$17

HALF POUND GROUND CHUCK PATTY GRILLED ON TOASTED KAISER ROLL

GRILLED CHICKEN - \$17

GRILLED MARINATED CHICKEN BREAST, BACON, CHEDDAR

FISH SANDWICH - \$18

BREADED OR BROILED COD ON A TOASTED HOAGIE ROLL

CHICKEN RANCH WRAP - \$15

GRILLED OR FRIED CHICKEN, TOMATO, CHEDDAR, LETTUCE, BACON, FLOUR TORTILLA, RANCH DRESSING

PASTA

ALL ENTREES COME WITH CHOICE OF SOUP OR SALAD AND TWO ENHANCEMENTS

SAUSAGE AND MUSHROOM FARFALLE - \$26

BOW TIE PASTA, WILD MUSHROOMS, HOT SAUSAGE, PARMESAN CREAM, ROASTED PEPPERS, ASIAGO

ROASTED PEPPER AND PANCETTA CAMPANELLE - \$28

CAMPANELLE, PANCETTA, ROASTED RED AND YELLOW PEPPER GARLIC, BASIL, ASIAGO

POULTRY

ALL ENTREES COME WITH CHOICE OF SOUP OR SALAD AND TWO ENHANCEMENTS

ROMANO CHICKEN - \$30

CHICKEN DIPPED IN PARMESAN BATTER SAUTEED FINISHED WITH CAPERS, MUSHROOMS, AND CHABLIS CREAM

HONEY BOURBON CHICKEN - \$32

CHICKEN BREAST CRUSTED WITH PECANS AND SAUTEED FINISHED WITH HONEY BOURBON BUTTER

ASIAGO CRUSTED CHICKEN - \$31

ASIAGO CHEESE, CREAM, WHITE WINE, TOMATO, THYME



FISH AND SEAFOOD - MARKET PRICE

ALL ENTREES COME WITH CHOICE OF SOUP OR SALAD AND TWO ENHANCEMENTS

BLACKENED HALIBUT 6 OUNCES

LIGHT DUSTED WITH BLACKENING SEASONING SAUTEED
WITH WINE BUTTER

SPOTS AND CRAB

LIGHTLY DUSTED WITH FLOUR AND SAUTÉED FINISHED
WITH BUTTER POACHED CRABMEAT AND LEMON CREAM

CAST IRON CRAB CAKE

JUMBO LUMP CRAB AND NOT MUCH ELSE!
BROILED WITH BUTTER

STEAKS AND CHOPS – MARKET PRICE

FILET MIGNON

8 OUNCE GRILLED FINISHED WITH DEMI GLACE'

SAGE AND ROSEMARY VEAL CHOP

WITH DEMI-GLACE'

GARLIC MINT LAMB CHOPS

3 TWIN BONE CHOPS RUBBED WITH MINT,
GARLIC GRILLED AND FINISHED WITH DEMI-GLACE'

SOUS VIDE PORK SHANK

WITH ROSEMARY GLACE'

ENHANCEMENTS

TOSSED SALAD - CAESAR SALAD - SHOESTRING FRIES – SEASONED

STEAK FRIES - HOUSE CHIPS - SEASONAL FRUIT - SOUP DU JOUR -

LOBSTER BISQUE - ASPARAGUS – BROCCOLI – CARROTS -

GREEN BEANS – SPINACH PASTA – RISOTTO –

WHIPPED POTATOES (DINNER ONLY) – BAKED POTATO (DINNER ONLY) – SWEET POTATO (DINNER ONLY)

DESSERTS

SKILLET CINNAMON ROLL - \$10

SKILLET CINNAMON ROLL WITH VANILLA ICE-CREAM,
BROWN SUGAR GLAZE AND WHIPPED CREAM

SPGC PECAN BALL - \$10

YOUR SELECTION OF CHOCOLATE, CARAMEL OR BUTTERSCOTCH DRIZZLE
FINISHED WITH WHIPPED CREAM AND CHERRY

BLACK FOREST CHEESECAKE- \$10

VANILLA CHEESECAKE, CHERRIES, OREO CRUST,
WHIPPED CREAM

GLUTEN FREE DOUBLE HO-HO CAKE - \$10

GLUTEN FREE CHOCOLATE CAKE,
CHOCOLATE GANACHE , WHIPPED CREAM