

DINNER



Appetizers

Buffalo Chicken Dip \$9
Shredded chicken mixed with cream cheese, buffalo sauce and ranch, topped with cheddar cheese. Served w/ celery, carrots & crostini's

Pierogi's \$10
Stuffed with a 3-cheese blend, seared in clarified butter over a bed of caramelized onion & wild mushrooms, served with a side of horseradish cream

Loaded Tater Kegs \$8
Bacon & cheese filled tater tots, Fat Tire Ale beer cheese, sour cream & chives

Wings 6 for \$7 | 12 for \$14
(Traditional or Boneless)
Choice of sauce: Cajun Dry Rub, Sweet Thai Chili, BBQ, Habanero, Buffalo, Garlic Parm or Plain

Pork Belly Skewer \$15
Maple honey & balsamic glazed pork belly skewers w/ butternut squash puree



Salads

Harvest Cobb Salad Half \$12 | Full \$16
Grilled chicken breast, roasted butternut squash, pancetta, dried cranberries, honey crisp apple, Feta cheese, and hard-boiled egg over mixed greens with choice of dressing

Apple Walnut Kale Salad Half \$8 | Full \$10
Maple cinnamon glazed walnuts, honey crispy apples, crumbled goat cheese, red beets, chopped kale tossed with apple cider maple vinaigrette

Steak & Potato Salad Half \$15 | Full \$18
Grilled petite filet mignon, cherry tomatoes, blue cheese crumbles, crispy fingerling potatoes, hard-boiled egg over chopped romaine hearts w/ roasted garlic buttermilk ranch

Mediterranean Salad Half \$8 | Full \$11
Tri color baby bell peppers, kalamata olives, cherry tomatoes, red onion, feta cheese and English cucumber over chopped romaine hearts with choice of dressing

Entrées

Chicken Marsala \$22

Twin grilled chicken breast topped with a wild mushroom Marsala cream sauce over organic heirloom polenta with roasted garlic & parmesan cheese, served with sauteed kale with bacon and caramelized onion

Pan Seared Salmon \$28

Faroe Island fillet with fall succotash and maple balsamic glaze

Scallops \$29

Blackened scallops, roasted garlic & parmesan organic heirloom grits, sauteed kale with candied bacon and caramelized onions

Pot Roast \$28

Slow braised short rib ragout with vegetables, duck confit potatoes, creamed leeks & fried parsley

Chicken Parmesan \$22

Breaded chicken breast topped with house made marinara & Mozzarella, served over spaghetti squash

Winter Carbonara \$18

Sweet potato gnocchi tossed with roasted squash and pancetta in a Parmesan egg cream sauce

Pasta Bolognese \$18

Penne pasta with hot Italian sausage house made Bolognese, topped with shaved parmesan

Off The Grill

Served w/ choice of side & salad

Filet Mignon \$52

Center cut filet mignon topped with wild mushrooms and red wine demi-glaze

Prime Sirloin Strip \$38

12-ounce Angus Reserve strip, grilled to your liking

Filet Medallions \$38

Finished with a black pepper corn demi-glaze

Grilled Pork Chop \$26

Finished with Jack Daniels apple butter

À la Carte Sides

Whipped potatoes \$4

Sweet potato casserole with pecans \$4

Whole roasted mushrooms and onions \$3

Braised greens with bacon and onions \$3

Smoked gouda macaroni & cheese \$5

Vegetable of the day \$4

Dessert

Makers Mark Crème Brulee \$9

Chocolate Chip Skillet Cookie \$8

Pumpkin Roll \$8