



Starters

Potato Soup with Pancetta	\$6
Pan Seared Gnocchi Served with a Rich Saffron Sauce	\$6
Grilled Sea Scallops Served with a Cauliflower Raisin Salad	\$9
Wasabi Seared Tuna Served with a Avocado Cream & Maple Soy Sauce	\$10
Lobster Spaghetti Served in a Vodka Pepper Sauce with Garlic Crostini	\$11

Greens

Side Salad Baby Greens, Candied Cashews, Balsamic Roasted Red Onion, Roasted Roma Tomato, Served with a Port Wine Vinaigrette	\$5	
Red Devil's Salad Fresh Baby Greens, Roasted Red Peppers, Fired Roasted Corn, & Spicy Pecans tossed in a Red Pepper Flake Vinaigrette	\$8	
Bleu Cheese Soufflé Salad Belgian Endive with Pears & Red Onion tossed in a Pear Vinaigrette	\$9	
Poached Shrimp Salad Romaine Lettuce, Roasted Red Peppers, Caramelized Onions, & Parmesan Tuille with a Mustard-Herb Vinaigrette	\$9	
Traditional Caesar Salad Shredded Parmesan, Herb Croutons & Crisp Romaine Hearts tossed with Caesar Dressing	\$8	
With Chicken \$10	With Shrimp \$13	With Salmon \$15

Pizzas

Pesto & Tomato on Garlic Dough Fresh Pesto Sauce, Toasted Pine Nuts, Parmesan Cheese, & Tomatoes Drizzled with Roasted Garlic Oil	\$10	Southwest Chicken BBQ Southwest Style Chicken, Tangy BBQ Sauce, Caramelized Onions, Tomatoes, & Shredded Cheddar Cheese	\$12
White Cheese on Herb Dough Garlic Parmesan Cream Sauce with Mozzarella Cheese, Sun-dried Tomatoes, Caramelized Onions, Roasted Red Peppers, & Fresh Basil	\$11	Chicken Caesar Grilled Chicken, Parmesan Cream Sauce, Shredded Parmesan Cheese, and Romaine Lettuce	\$11



Entrees

Cumin Crusted Tilapia Served with Coconut Rice & Red Pepper Coulis	\$21
Pan Seared Sea Scallops In a White Wine Sauce with Mushroom Ravioli's & Sautéed Spinach	\$22
Caribbean Grilled Salmon Topped with Topical Fruit Salsa & Served with Polenta	\$23
Papparedelle Pasta with Seafood Sautéed Shrimp, Scallops, & Lobster tossed in a Parmesan Cream Sauce	\$25
Half a Chicken Rosemary Flavored Chicken Dressed in an Apple Jack Demi-Glaze Served with Roasted Garlic Mashed Potatoes & an Apple Walnut Salad tossed in Caramelized Apple Dressing	\$25
Birch Beer Short Ribs With a Birch Beer Demi-Glaze Served with Mash Potatoes & Baby Carrots	\$26
Venison Trio Blackened Venison Strudel with Sweet Potato Fritter ,Seared Venison with Mango Chutney, Herb Roasted Venison with Balsamic Syrup	\$28
Twin Medallion Filets Topped with Fried Onion Ring Served aside Mashed Potatoes Alternate Option ~ One Medallion & One Crab Cake	\$30

Water Selections

Saratoga Spring Water Saratoga Springs has been harvested from the same New York and New England mountain range since 1872	\$7
Acqua Panna Harvested in Tuscany, Italy, 3,700 feet up Mount Gazzaro	\$7
San Pellegrino San Pellegrino is a high in mineral content and still comes from the ground of Italy	\$7
Voss Voss is taken from a virgin aquifer that has been shielded for centuries under ice and rock in Central Norway	\$8

We advise you to review preparation techniques and ingredients thoroughly with your Server should you have any allergies to avoid exposure to ingredients that are harmful to you.

Consumption of Raw or Undercooked Food Products can be Hazardous to your Health

For Parties of 8 or more, an 18% Service Charge will be Automatically Added to the Check