

Starters

Calamari

*Flash-fried calamari, jalapenos, bell peppers
sweet chili sauce, black mayonnaise 14.5*

Bruschetta

*Tomatoes, basil, garlic, and olive oil, mozzarella
cheese, grilled bread, topped with a balsamic glaze 9*

Tuna Tartare

*Sushi grade tuna, chipotle mayonnaise,
balsamic glaze, wonton crisp 13*

Martini Shrimp Cocktail

UI2 shrimp, vodka cocktail sauce 13.5

Soup of The Day Cup 5.5 Bowl 7.5

Salads

Wedge

*Iceberg lettuce, bacon, grape tomatoes, red onion,
blue cheese dressing and balsamic drizzle 10*

Beet Salad

*Mesclun greens, beets, oranges, crumbled goat
cheese, sunflower seeds, with citrus vinaigrette 12*

Classic Caesar

*Romaine lettuce, shaved parmesan, and rustic
croutons with house made caesar dressing 10*

House Salad

*Mesclun greens, red onion, grape tomatoes,
cucumber with white balsamic vinaigrette 9*

Add on to any Salad:

Add Chicken 6 Add Shrimp 7

Entrees

Mahi

*Pan seared mahi, mango salsa,
roasted red bliss potatoes, summer vegetables 29*

Twin Bison Filet

*(2) Grilled 4oz filets, herb compound butter,
roasted garlic parmesan mashed potatoes,
summer vegetables Market Price*

Hanger Steak

*Grilled 8oz hanger steak, au jus,
fingerling potatoes, summer vegetables 26*

Duroc Pork Chop

*Grilled 12oz Duroc center cut pork chop,
herb compound butter, roasted fingerling
potatoes, summer vegetables 32*

Salmon

*Pan seared salmon, toasted pecans, maple mustard
glaze, roasted garlic parmesan mashed potatoes,
chef's vegetable of the day 30*

Tequila Lime Chicken

*Grilled chicken breast, beans, corn, and tomato, and
basmati rice, with a tequila lime sauce 25*

Shrimp and Vegetable Stir Fry

*Mixed vegetables, sautéed shrimp, basmati rice,
citrus soy miso sauce 25*

Pasta Carbonara

*Fusilli pasta, bacon, peas, garlic cream sauce with
parmesan cheese 22
Add Chicken 6 or Shrimp 7*

****Parties of 6 or more are subject to 20% automatic gratuity on the check total*

Please alert your server to any serious allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness****

Handhelds and Small Plates

Burgers and Sandwiches

Our hand made 8oz Black Angus Beef Burgers come with lettuce and tomato on Brioche .Add \$1 for toppings, Bacon, Mushrooms, Onions, Jalapenos, Cheddar, Swiss, American, Brie, Bleu cheese crumbles, BBQ sauce, Maple Mayo

Plain Jane 14

Build your own, toppings and cheese Add \$1

Vermont Cabin Burger

Vermont white cheddar, applewood smoked bacon, maple mayo 15

Texas Burger

Pepper jack cheese, caramelized onions, bacon, BBQ sauce 15

Burger Special

Please ask about our special burger of the week Market Price

Crab Cake Sandwich

Lump crab cake, lemon-caper remoulade on brioche 19

The Impossible Burger

Made from plants, this burger is a great meat alternative 17

Spicy Chicken Sandwich

Grilled chicken breast, lettuce, tomato, roasted red peppers, sautéed onions, pepper jack cheese, chipotle mayo, on brioche 13

Cheese Steak

Beef or chicken, buffalo sauce or plain, cheese or no cheese, Just The Way You Want It 12

Small Plates

Mac 'N' Cheese

House made smoked gouda and cheddar cheese sauce with pasta 9

Add bacon 2

Chicken Wings

1LB of your choice of Mild, Hot, BBQ, Hot Garlic, Sweet Chili 15

Shrimp Diablo

Shrimp in a spicy red sauce, caramelized onions, sautéed spinach, fusilli pasta, topped with goat cheese 15

Small Plate Shrimp and Vegetable Stir Fry

Mixed vegetables, sautéed shrimp, basmati rice, citrus soy miso sauce 15



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