



Seasonal Dinner Menu, 2021

Appetizers

Wild Mushroom Medley <i>over Mascarpone Polenta</i>	14
Parmesan Truffle Fries	10
Risotto Balls <i>with Marinara Dipping</i>	14
Mixed Field Green House Salad <i>with Cucumber, Carrot and Tomato Garni and Choice of Dressing</i>	6

Soup Du Jour

Cup or Bowl 4/7

Entrees

Garlic and Herb Marinated Bone-In Pork Chop	26
Creamy Tuscan Boneless Chicken <i>with Sundried Tomatoes and Fresh Spinach</i>	23
Pappardelle Lobster Sauté <i>with Oyster Mushrooms and Brandy Cream Sauce</i>	32
Home Style Chicken Pot Pie	18
Fresh Catch of the Day	MKT

Salads

Iceberg Wedge <i>Gorgonzola Cheese, Crumbled Bacon, Heirloom Cherry Tomatoes and Blue Cheese Dressing</i>	15
Cobb Salad <i>with Grilled Chicken, Chopped Bacon, Hard Boiled Egg, Avocado, Crumbled Blue Cheese, Mixed Greens and Vinaigrette Dressing</i>	15
*California Salad <i>with Sliced Steak (cooked to order) Poached Pears, Goat Cheese, Walnuts, Dried Cranberries, Tomato, Cucumber, Mixed Greens and Vinaigrette Dressing</i>	16

Before placing your order, please inform your server if a person in your party has a food allergy

**Cooked to order. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*