



## Starters

### APPETIZER SAMPLER PLATTER

Baby back ribs, butter-broiled shrimp cocktail, stuffed mushroom caps, and goat cheese fritters.

for one 8-

for two 15-

for the table 39-

- Each item on the sampler can be ordered individually-

CANADIAN CHEDDAR CHEESE SOUP bowl 6- cup 5-

LOBSTER BISQUE bowl 8- cup 7-

SOUP DU JOUR bowl 6- cup 5-

SMOKED AHI TUNA - seared rare with pickled ginger, wasabi puree, sesame soy sauce, seaweed salad, and wonton chips. 13- Entree 24-

BAKED BRIE CHEESE - diced apples, toasted almonds, pecans, dried cherries, and honey-apple cider vinaigrette. 12-

GOAT CHEESE FRITTERS - local honey drizzle and onion marmalade. 12-

FRIED CALAMARI - Thai chili sauce. 12-

PRINCE EDWARD ISLAND MUSSELS - white wine-garlic-lemon broth with grilled Ciabatta bread. 13-

VEAL-STUFFED BANANA PEPPERS - house made veal sausage, melted provolone, and marinara. 13-

GRILLED ROMAINE - parmesan dressing, garlic parmesan crumbs, pickled red onion, and anchovies. small 8- large 13-

PEAR and WALNUT SALAD - mixed greens, toasted walnuts, dried cranberries, bleu cheese, pears, and white balsamic vinaigrette. small 8- large 13-

APPLE ORCHARD SALAD - mixed greens, apple, candied spiced pecans, goat cheese, dried cherries, red onion, and apple cider vinaigrette. small 8- large 13-

HOUSE SALAD - Lemon-herb vinaigrette with feta cheese Creamy garlic and chive Raspberry vinaigrette with crumbled bleu cheese

White balsamic vinaigrette Dark balsamic basil vinaigrette 7-

## Dinner

### NEW ZEALAND RACK of LAMB \*

Rosemary-mint Panko crust and Honey-Dijon glaze. Served with garlic fingerling potatoes, seasonal vegetable, and old school mint jelly. 32-

### BABY BACK RIBS \*

Signature item since opening day 1975. Pork ribs char-grilled with brown sugar, soy, and ginger glaze. Served with garlic fingerling potatoes and seasonal vegetable.

Full rack 25-

### HERB CRUSTED FILET MIGNON \*

Pan seared 6 oz. filet, herbed bleu cheese crust, and Madeira wine sauce. Served with potato and vegetable du jour. 28-

### VEAL CHOP MARSALA \*

Char grilled ten ounce bone in veal chop, mushroom Marsala wine sauce, potato and vegetable du jour. 32-

### ASIAN SALMON

Grilled Faroe Island salmon with sesame soy glaze, sesame seeds, green onions, served with jasmine white rice and vegetable hash. 24-

### MAINE STYLE BAKED JUMBO SEA SCALLOPS

White wine and cream with Ritz cracker crust. Served with seasonal vegetable and potato du jour. 26-

### SEAFOOD AMERICANA

Jumbo sea scallops, shrimp, mussels, baby clams and brandy-lobster tomato cream with cavatappi (short spiral) pasta. 27-

### GREENS AND BEANS with VEAL SAUSAGE

Kale, spinach, cannellini beans, cavatappi pasta, house made veal sausage, white wine garlic cream, and parmesan crumbs. 19-

Available as a vegetarian dish. 17-

### DUCK CHAMBORD \*

Soy and star anise-marinated boneless breast with jasmine rice, carrot puree, green onion oil, and raspberry Chambord sauce. 25-

### CHICKEN and ROASTED VEGETABLES

Boneless grilled chicken breast on a bed of spaghetti squash, roasted sweet potatoes, cauliflower, zucchini, red onion,

pecans, almonds, dried cherries and cinnamon-ginger butternut squash cream. 19-

Available as a vegetarian dish. 17-

### ROSEMARY CITRUS CHICKEN

Citrus-marinated grilled boneless chicken breasts with sautéed spinach, cherry tomatoes, mushrooms, feta cheese, garlic fingerling potatoes, and rosemary sherry sauce. 19-



## Soups

CANADIAN CHEDDAR CHEESE SOUP bowl 6- cup 5-    LOBSTER BISQUE bowl 8- cup 7-    SOUP DU JOUR bowl 6- cup 5-

## Sandwiches

Served with your choice of:

French fries, vegetable du jour, or bistro salad.

Sweet potato fries add 1-

### GOURMET BURGER \*

A blend of sirloin, ribeye, chuck, and brisket.

Your server will inform you on today's preparation. 14-

### GRILLED RUEBEN

House-braised corned beef, sauerkraut, thousand island dressing, and melted Swiss cheese on marbled rye toast. 14-

### FRIED HADDOCK RUEBEN

The classic Rueben with a twist. 14-

### PAN FRIED SWEET CHILI SHRIMP SANDWICH

Crispy shrimp, sweet chili aioli, lettuce, tomato, and melted provolone cheese on a toasted brioche bun. 14-

### SOUP and SANDWICH

(Lunch Only)

Your server will inform you on today's preparation. 12-

## Entree Salads

### APPLE ORCHARD

Mixed greens, apples, candied spiced pecans, goat cheese, dried cherries, and red onion with apple cider vinaigrette. 13-

### GRILLED ROMAINE

House made parmesan dressing, garlic parmesan crumbs, house pickled red onions, and anchovies. 13-

### PEAR and WALNUT

Mixed greens, toasted walnuts, dried cranberries, crumbled bleu cheese, and diced pears with white balsamic vinaigrette. 13-

- ADD TO ANY SALAD -

Grilled Salmon 10-    Grilled Shrimp 7-    Grilled Chicken 5-

### PITTSBURGH SALAD \*

Mixed greens, french fries, provolone cheese, and Italian-style vinaigrette.

Pittsburgh Chicken Salad 14-    Pittsburgh Steak Salad 16-

## One Plate

Plated with vegetable du jour and a mixed greens salad with house white balsamic vinaigrette.

### BISTRO SCROD

Panko-cruste English style flakey white fish with house made tartar sauce. 17-

### BISTRO CRAB CAKE

Eighty percent crab meat with creole tartar sauce 19-

### BISTRO SALMON \*

Faroe Island salmon. Grilled, blackened, or nut crusted. 20-

### STEAK BRUSCHETTA \*

Two 3 oz. grilled U.S.D.A prime sirloin medallions over jezebel garlic toast with bleu cheese red pepper butter. 19-

### BISTRO RIBS

Char-grilled baby back ribs with our signature brown sugar, soy and ginger glaze. 18-