

Seasons

Appetizer

Onion Rings

Served with a BBQ aioli. 5.00

Potato Skins

Fried potato skins topped with cheddar cheese, chopped bacon, sour cream and chives. 5.00

Shrimp Salad Bites

Airy pastry cups filled with homemade shrimp salad. 5.00

Soup du Jour

Please ask your server for the flavor of the day. 2.99

Grill

All grill items are served with a side of house chips.

Classic Bacon Cheeseburger

Grilled burger topped with cheddar cheese, house pickles, lettuce, tomato and mayonnaise. Served on a brioche roll. 12.99

Mushroom Swiss Burger

Grilled burger topped with sauteed mushrooms, Swiss cheese, caramelized onions and bacon. Served on a brioche roll. 10.49

Classic Chicken Sandwich

Choice of grilled or crispy chicken with house pickles, lettuce, tomato, and mayo. Served on a brioche roll. 8.99

Monte Cristo

Sourdough topped with sliced ham, sliced turkey, gouda cheese and jam. Dipped in egg batter and pan fried. 9.99

Black Bean Burger

A vegetarian black bean burger, topped with lettuce, tomato, onion, pickles and mayo. Served on a brioche roll. 9.99

Salad

Add grilled or crispy chicken to any salad for \$2.00 upcharge

Chicken Caesar

Classic Caesar salad served with romaine lettuce, parmesan cheese, grilled chicken, and croutons. 8.49

Chef Salad

Tossed greens served with cheddar cheese, tomatoes, chopped bacon, hard boiled egg. 7.49

Harvest Salad

Romaine lettuce topped with roasted corn, sliced red onion, gouda cheese, roasted sweet potatoes and toasted almonds. 7.49

Entree

All entrees include choice of 2 sides

Maple Butter Salmon

Seared salmon finished with a homemade maple butter. 20.99

Herb Roasted Turkey

Herb crusted turkey topped with an onion bacon gravy. 11.99

Braised Lamb

Red wine braised lamb served with an assortment of braised vegetables. 9.99

Sides

A la Carte – 1.49

Garden Salad

French Fries

Roasted Cauliflower

Sweet Potato Mash

Apple Slaw

Whipped Potatoes

Autumn Succotash

Applesauce

Vegetable of the day

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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Dessert

Pumpkin Cheesecake Bar

Spiced pumpkin cheesecake with a graham cracker crust. Topped with toasted pecans and a cognac reduction.

3.49

Fried Apple Fritters

Deep fried apple fritters drizzled with caramel sauce. Served with a scoop of vanilla ice cream.

3.49

Ice Cream Sundae

Chocolate, Vanilla and Strawberry. Served with caramel syrup, chocolate syrup, and walnuts. Finished with whipped cream and a cherry.

3.49

Fruit Cup

Mixed seasonal Fruit

2.89

Sugar free ice cream is available upon request