

# DINNER MENU

## Appetizers

ALE STEAMED MUSSELS, 10  
*Garlic, Italian sausage, tomato and beer cream*

THAI CALAMARI, 12  
*Sweet chili sauce and Asian slaw*

CHEESE PLATE, 13  
*Walnut bread, house-cured olives and figgy jam*

POKE TUNA\*, 15  
*Hawaiian-style marinated Ahi tuna, wasabi, local micro-cress and crisp wontons*

SICILIAN TOMATO BRUSCHETTA, 10  
*Fresh Lake Erie Creamery goat cheese, pesto and balsamic syrup*

SEARED WAGYU BEEF CARPACCIO, 13  
*Marinated mushroom-sweet onion salad, Truffle oil and parmesan cheese*

## Soups and Salads

*Add grilled salmon to your salad for 8.00 or chicken for 6.00*

ARUGULA SALAD, 8  
*Roasted baby beets, spiced sunflower seeds, Point Reyes blue cheese and avocado vinaigrette*

HEARTS OF ROMAINE CAESAR, 7  
*House-cured olives, garlic croutons and Caesar dressing*

WARM BABY SPINACH SALAD, 8  
*Hard-cooked Amish egg, apple wood smoked bacon lardons, red onion and warm bacon dressing*

HOUSE SALAD, 8  
*Red oak lettuce, Granny Smith apple, candied pecans, fresh Lake Erie Creamery goat cheese and apple-balsamic dressing*

ROASTED BUTTERNUT SQUASH SOUP  
4 cup / 6 bowl  
*Granny Smith apple slaw and spiced seeds*

TRADITIONAL FRENCH ONION SOUP, 7  
*Garlic croutons and molten Gruyère cheese*

TODAY'S SOUP  
4 cup / 6 bowl

## Main Courses

HONEY AND FENNEL CRUSTED CANADIAN SALMON, 25  
*Dijon cream, sautéed rapini and fingerling potatoes*

BERKSHIRE PORK TENDERLOIN MEDALLIONS, 24  
*Braised red cabbage, sweet potato hash and dried cherry-Marsala sauce*

BACON-SPIKED SCALLOPS, 26  
*Saffron risotto, sautéed garden vegetables and citrus butter*

ROASTED BUTTERNUT SQUASH RISOTTO, 18  
*Sautéed forest mushrooms, truffled micro-cress and Manchego cheese*

ROASTED KING FARM'S CHICKEN, 24  
*Buttermilk mashed potatoes, roasted winter vegetables and white balsamic-tarragon pan sauce*

BEEF SHORT RIB "OSSO BUCCO", 27  
*Goat cheese polenta, pickled red onion, fresh horseradish and jus natural*



*We strive to uphold the time-honored tradition of using as many local, natural and sustainable ingredients as possible. We believe strongly in the farmer-to-chef concept and work with local purveyors to feature locally grown fruits, vegetables and meats as well as Amish free range eggs and sustainable aquaculture.*

PISTACHIO CRUSTED LAMB CHOPS, 29  
*Pomegranate gastrique, French green beans and Himalayan rice salad*

SEAFOOD CIOPPINO, 24  
*San Francisco style seafood stew with mussel, crab, shrimp and scallops in a light tomato and porcini mushroom broth*

BEEF WORTHINGTON\*, 32  
*Twin center-cut filets, gruyere potato gratin, sautéed spinach, Point Reyes blue cheese and cabernet-mushroom demi glaze jus*

GARDEN VEGETABLE PLATE, 16  
*Roasted beet, apple and blue cheese salad, buttermilk mashed potatoes, roasted root vegetables, sautéed forest mushrooms, rapini and pickled red onion*

PAN-FRIED BLUE CRAB CAKES, 23  
*Roasted tomato rice, sautéed spinach and Creole butter*

## Lighter Fare

*All our sandwiches are served on locally baked bread and are accompanied by our house-made dill pickle, hand-cut chips, fries or coleslaw*

SPINACH-ARTICHOKE FONDUE, 9  
*Flat bread chips*

ANGUS BURGER, 12  
*Half-pound Black Angus beef, lettuce, tomato, onion, bacon, cheddar*

GRILLED THAI BEEF SALAD\*, 13  
*Marinated flank steak, spinach, peppers, spiced peanuts, ginger vinaigrette*

SOUTHWEST GRILLED CHICKEN SALAD, 12  
*Grilled chicken breast, corn, black beans, crisp tortillas, pepper-jack cheese, roasted jalapeño ranch*

CRAB CAKE SANDWICH, 12  
*Lettuce, tomato, tartar sauce*

## On the Side

ROASTED WINTER VEGETABLES, 5

TODAY'S VEGETABLE, 4

GRUYERE POTATO GRATIN, 6

BUTTERMILK MASHED POTATOES, 4

SAUTÉED SPINACH, 4

### IN OUR KITCHEN

*Thomas Smith, Executive Chef  
Alex Molino, Sous Chef  
Courtney Fischer, AM Sous Chef*

*An automatic 20% gratuity will be added to parties of eight or more.*

*\*Eating raw or undercooked meats and seafood can be hazardous to your health.*