Fall in love with these new

COZY CLASSICS

DRINKS

STELLA ARTOIS

Celebrate the season with this premium lager brewed to perfection with a full flavor and a clean, crisp taste.

16 oz. 7.69 | 23 oz. 8.69

APEROL SPRITZ

A refreshing, bubbly creation of Aperol and sparkling La Marca Prosecco topped with a splash of soda water. 10.79

CONFETTI MARGARITA

A margarita worth celebrating!
Casamigos Blanco 100% Agave Tequila,
all-natural RIPE® Cold-Pressed Agave
Margarita mix and fresh lime. 11.79

WOODFORD BOURBON SOUR SMASH

Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIPE® Cold-Pressed allnatural sour mix. 11.29

ESPRESSO MARTINI

Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. 11.99

SALTED CARAMEL MARTINI

Indulge! Bailey's Irish Cream and Tito's Handmade Vodka shaken and served up with a salted caramel rim. 12.09 V





APPETIZERS



BUFFALO CHICKEN & SPINACH DIP DUO

The best of both worlds! Our new spicy, creamy Buffalo Chicken Dip and our delicious Spinach & Artichoke Dip served with flatbread strips and tortilla chips for dipping. 11.79

BUFFALO CHICKEN DIP

Inspired by our legendary Boneless Buffalo Wings. Spicy, skillet-baked creamy buffalo chicken dip topped with bleu cheese crumbles.

Served with flatbread strips and tortilla chips for dipping. 10.79

DAYTIME DEAL

Available for Lunch Mon.-Sat. until 5pm.

THANKSGIVING SUB

Slow-roasted turkey, cornbread stuffing and cranberry aioli on a toasted sub roll. Served with turkey gravy for dipping and choice of french fries or coleslaw. 12.99

ENTRÉES

APPLE HARVEST CHICKEN SALAD

Fresh mixed greens with grilled chicken, green apples, cranberries, bleu cheese crumbles and sliced almonds. Served with choice of dressing. 14.29

HOMESTYLE CHICKEN POT PIE

Freshly baked to order. Tender white meat chicken simmered in gravy with carrots and peas. Topped with a buttery, flaky crust. Served with Russet mashed potatoes and cranberry sauce. 15.99

SHORT RIB MAC & CHEESE

Tender, boneless short ribs braised

with caramelized onions and red wine sauce over a skillet of creamy cavatappi Mac & Cheese. Served with warm Rustic Bread. 18.99

FISH & CHIPS

Hand-breaded North Atlantic cod fried until crispy. Served with tartar sauce, french fries and coleslaw. 16.49

SHRIMP SCAMPI

A heaping portion of jumbo shrimp tossed with linguine, roasted grape tomatoes and garlic scampi sauce. Topped with fresh lemon zest. Served with warm Rustic Bread. 19.99

WEEKEND SPECIAL

PRIME RIB DINNER*

Available Friday & Saturday after 4pm & all day Sunday while it lasts!

Savor our new 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 34.99

*Cooked to order. "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." All weights are prior to cooking.

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



CHOPPED SIRLOIN*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.

Topped with peppers and onions. Add 1.79

SHEPHERD'S PIE

Jam packed! Ground sirloin seasoned and baked with Monterey Jack and cheddar cheeses, Russet mashed potatoes, red wine sauce, carrots, peas and corn. Served with a warm honey-glazed biscuit.

CHICKEN MARSALA

Tender chicken with sautéed mushrooms and melted mozzarella and provolone cheeses all topped with a marsala sauce served over a bed of linguine. Served with warm Rustic Bread.

ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, cranberry sauce, warm honey-glazed biscuit and one side.

DESSERT

APPLE CRUMB PIE SKILLET

A seasonal favorite! Dutch apple pie with a streusel topping, skillet baked and crowned with vanilla bean ice cream. 6.49 >

