

SMALL PLATES

Hummus\$18
 ROASTED GARLIC HUMMUS, SPICY HARISSA CARROT HUMMUS, RED BEET HUMMUS, TOASTED PITA BREAD, CARROT AND ACCOMPANIMENTS

Pierogies\$10
 JOHNSTOWN KIELBASA, CHEESE SAUCE, CARAMELIZED ONION, PICKLED MUSTARD SEED

Lobster Mac and Cheese\$18
 CAVATAPPI, CHEESE SAUCE, BREAD CRUMB

BREAD SERVICE

FRESH BAKED PARKER HOUSE ROLLS IN CAST IRON WITH SPECIALTY BUTTERS AND MALDON SEA SALT \$8

SOUPS

French Onion - 7 ONION SOUP TOPPED, TOASTED SOURDOUGH, GRUYERE CHEESE \$12

Chef Soup Du Jour - SMP

SALADS

Blue Cheese Wedge\$13
 BABY ICEBERG, HOUSE MADE BLUE CHEESE DRESSING, CRISPY BACON, CHERRY BOMB TOMATOES, CHIVES, BLUE CHEESE CRUMBLE

Caesar\$13
 RED ROMAINE, HOUSE MADE CAESAR DRESSING, LEMON PEPPER CROUTONS, SHAVED PARMESAN, ANCHOVY

Heirloom Salad\$15
 LOCAL GREENS, MICROGREEN, FLOWERS, HEIRLOOM TOMATOES, WATERMELON RADISH, HOUSE MADE POPPYSEED VINAIGRETTE

Add a Protein to Your Salad

- GRILLED CHICKEN \$12
- GRILLED SHRIMP \$15
- GRILLED SALMON \$17
- PRIME SIRLOIN \$24

MAINS

French Dip.....\$18
 SLICED BEEF, GRUYERE, AU JUS, CARAMELIZED ONION, PRETZEL BUN

Sweet Potato Bowl.....\$20
 CURRIED SWEET POTATO, ROASTED RED ONION, CHARRED BROCCOLINI, TOASTED CHICKPEAS, TAHINI SAUCE

Duck Confit Baguette.....\$22
 CONFIT DUCK, ARUGULA, BRIE, FIG SPREAD, BAGUETTE \$22

Grilled BLT.....\$17
 SOURDOUGH, FRESH TOMATO, BACON, PESTO

Flatbread.....\$21
 FIG, GOAT CHEESE, ARUGULA, BALSAMIC DRIZZLE \$21

Flatbread.....\$21
 FENNEL, ONION, PROSCIUTTO, HOT HONEY, MOZZARELLA, FONTINA, PARMESAN

Beverages

\$3.99

COKE

DIET COKE

SPRITE

GINGER ALE

SWEET ICED TEA

UNSWEETENED ICED TEA

LEMONADE

COFFEE

JUICE

Specialty Non-Alcoholic Beverages

BLACKBERRY ICED TEA \$4.49

LAVENDAR LEMONADE \$4.49

*MAY BE COVERED BY ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

APPETIZERS

Pierogies\$10
JOHNSTOWN KIELBASA, CHEESE SAUCE, CARAMELIZED ONION, PICKLED MUSTARD SEED

Shrimp Sambuca\$14
FLAMBÉED SHRIMP, SAMBUCA CREAM SAUCE, TOMATO, CHIVES

Hummus\$18
ROASTED GARLIC HUMMUS, SPICY HARISSA CARROT HUMMUS, RED BEET RICOTTA HUMMUS, TOASTED PITA BREAD, CARROT AND ACCOMPANIMENTS

Venison Loin\$19
BOURBON CHERRY SAUCE, WHIPPED GOAT CHEESE, PICKLED SHALLOT

BREAD SERVICE

FRESH BAKED PARKER HOUSE ROLLS IN CAST IRON WITH SPECIALTY BUTTERS AND MALDON SEA SALT \$8

SOUPS

French Onion - 7 ONION SOUP TOPPED, TOASTED SOURDOUGH, GRUYERE CHEESE \$13

Chef Soup Du Jour - \$MP

SALADS

Blue Cheese Wedge\$13
BABY ICEBERG, HOUSE MADE BLUE CHEESE DRESSING, CRISPY BACON, CHERRY BOMB TOMATOES, CHIVES, BLUE CHEESE CRUMBLE

Caesar\$13
ARTISAN ROMAINE, HOUSE MADE CAESAR DRESSING, LEMON PEPPER CROUTONS, SHAVED PARMESAN, ANCHOVY

Heirloom Salad\$16
LOCAL GREENS, MICROGREEN, FLOWERS, HEIRLOOM TOMATOES, WATERMELON RADISH, HOUSE MADE POPPYSEED VINAIGRETTE

SIDE DISHES

CONFIT GARLIC WHIPPED POTATOES | \$10
JALAPENO AU GRATIN | \$14
BAKED POTATO | \$9
LOBSTER MAC AND CHEESE | \$18

KOSHO SPICED BROCCOLINI | \$14
LEMON GARLIC ASPARAGUS | \$14
HONEY ROASTED CARROTS | \$9
MAC AND CHEESE | \$13

PRIME STEAKS

Filet Mignon* 8oz.....\$58 **NY Strip Steak*** 12oz\$53

Filet Mignon* 10 oz\$68 **Cowboy Ribeye*** 18oz \$74

Porterhouse* 16oz.....\$60

ACCOMPANIMENTS

BLUE CHEESE CRUST | \$9
WILD ROASTED MUSHROOMS | \$8

GARLIC BUTTER SHRIMP | \$13
OSACAR STYLE | \$15

LOBSTER TAIL \$28

Sauces

BEARNAISE SAUCE | \$6
CHIMICHURRI | \$6
AU POIVRE | \$7
HOUSE MADE BUTTER HORSERADISH | \$5

HOUSE SPECIALTIES

Teriyaki Salmon.....\$46
SALMON, STICKY RICE, SHITAKE MUSHROOM, SOY BUTTER SAUCE, CILANTRO, SESAME SEED
Suggested pairing Oyster Bay Sauvignon Blanc, Marlboro region New Zealand

Agnolotti.....\$36
ROASTED PUMPKIN, RICOTTA, BROWN BUTTER SAGE SAUCE, TOASTED WALNUTS, SHAVED PARMESAN
Suggested pairing Ruffino Aqua di Venus Pinot Grigio, Italy

Spiced Duck*\$47
SOUS VIDE DUCK, PICKLED BLACKBERRY, SPICED BERRY SAUCE, BABY ROASTED CARROT, MICROGREEN
Suggested pairing Primarius Pinot Noir from Willamette Valley, Oregon

Brick Chicken.....\$35
CAST IRON SEARED BREAST, MUSTARD TARRAGON SAUCE, PARSNIP PUREE, SAUTEED ASPARAGUS
Suggested pairing Woodbridge by Robert Mondavi Chardonnay, California

Dry Aged Pork*\$40
BOURBON MAPLE BRINE, HAZELNUT FARRO PARMESAN, CHARRED BROCCOLINI, BOURBON GLAZE
Suggested pairing Villa Wolf Gewurztraminer, Germany

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