



Starters

Charcuterie Board 40 GS

3 Meats (Soppressata, Genoa Salami, Prosciutto)
3 Cheeses (Brie, Smoked Gouda, Whipped Blueberry Goat Cheese) Blueberries, Grapes, Fig Jam, Roasted Garlic Crostini

Nachos 17 GS, VO

Corn Tortilla Chips, Mexican Blend Shredded Cheese, Pico De Gallo, House Crema and Scallions Choice of Meat- Grilled Chicken, Ground Beef or Pulled Pork

6 ea / 13 Chicken Wings 12 ea / 21 GS

Crispy Chicken Wings tossed in choice of House Hot Sauce, BBQ, Garlic Parmesan, Or Old Bay Dry Rub Served with choice of Buttermilk Ranch or Blue Cheese Dressing.

Brussels Sprouts 16 GS, VO

Fried Brussels Sprouts, Brie Cheese, Dried Cranberries, Candied Walnuts, Tossed in Rosemary Honey

Fried Pickle Chips 12 VO

Buttermilk Dipped and House Breaded Pickle Chips with Ranch Dressing

Gyro Crostini 19 VO

All Beef Gyro Meat, Tzatziki, Tomato, Red Onion, and Feta on a Roasted Garlic Crostini

Harvest Flatbread 16 VO

Butternut Squash Puree, Mozzarella and Feta Cheese, Dried Cranberries, Candied Walnut, Drizzled with Rosemary Honey

Spinach and Artichoke Wontons 12 VO

Wonton Wrappers Stuffed with House Spinach and Artichoke Dip and Served with Lemon Duck Sauce

Soups

French Onion 10

Sauteed Onions, Toast Points, Mozzarella, and Provolone Cheese

Chef's Rotating Selection 8

Today's Tasty Whim from our Culinary Team

Salads

Classic Caesar 14 GS

Romaine Lettuce, Shaved Egg, Croutons, Grated Parmesan, House Caesar Dressing

Chef Salad 18 GS, VO

Romaine Lettuce, Turkey, Ham, Provolone and Cheddar Cheese, Grape Tomato, Cucumber, Shaved Egg and a Red Wine and Fig Vinaigrette

Fried Chicken Salad 20 GS, VO

Mixed Greens, Buttermilk Fried Chicken, Feta Cheese, Grape-Tomato, Cucumber, and Sliced Red Onion with Ranch Dressing

Waldorf Salad 16 GS, VO

Mixed Greens, Candied Walnuts, Plum, Grape, Blueberries, Brie Cheese and a House Waldorf Dressing

Add: Chicken Grilled or Crispy \$7/
Salmon \$12/ Shrimp \$12/ Steak \$10

Sides 6

Coconut Rice
French Fries
House Potato Chips
Sweet Potato Fries
Mashed Potatoes

Israeli Cous Cous
Wilted Spinach
Green Beans
Brussels Sprouts
Caesar Salad
House Salad (Mixed Greens with Tomato, Red Onion, Cucumbers, Red Wine and Fig Vinaigrette)

Bread for the Table 4 Pieces for 4

Sandwiches

Served with choice of Fries or Potato Chips
Sweet Potato Fries +1 | Apple Butter +1 | Sub Pretzel Bun +1

Fire Club 20 GS

3 Meats (Ham, Turkey, Bacon), 3 Slices of Toasted White Bread, Baconaise, Lettuce, and Tomato
Add Cheese +2

Cuban 19 GS

Pulled Pork, Shaved Ham, Swiss Cheese, Dijonaise, and Pickle on a Schiacciata Roll

Blueberry Grilled Cheese 16 GS, VO

Blueberry Compote, Brie and Gouda Cheese, Twin Bears Sourdough, Rosemary Honey

Reuben 20 GS

Shaved Corned Beef, Swiss Cheese, Russian Dressing, Sauerkraut on Grilled Rye Bread

Rachel 16 GS

Shaved Turkey, Swiss Cheese, Russian Dressing, Apple Coleslaw, on Grilled Rye Bread

Tavern Burger 18 GS

Short Rib and Brisket Blended Burger Patty, Lettuce, Tomato, Onion, Pickle, Dijonaise, Potato Roll
Add Bacon or Cheese +2 ea

Fried Chicken 16

Hand Breaded Chicken, Apple Coleslaw, and Pickle on a Pretzel Bun

Italian Wrap 19 GS

Sliced Soppressata, Genoa Salami, Pepperoni, Fresh Mozzarella, Lettuce, Tomato, Red Onions, Oil and Red Wine Vinegar on a Grilled Tortilla

Prime Rib Sandwich 19

Thin Prime Rib, Sauteed Onion and Bell Peppers, Cooked in our House Bordelaise on an Amoroso Roll

Shrimp Po' Boy 17 GS

Hand Breaded Shrimp, House Remoulade Sauce, Lettuce, and Tomato on an Amoroso Roll

Entrees

Chicken Parmesan 24 VO

Hand Breaded Chicken, Mini Penne Pasta, House Alla Vodka Sauce, Mozzarella, Parmesan, and Provolone Cheeses

Chicken Cordon Bleu 24

Hand Breaded Chicken, Stuffed with Shaved Ham, Swiss Cheese, Served with Mashed Potatoes, Green Beans, and a Dijon Cream Sauce

Chicken Chesapeake 32 GS

Grilled Chicken, Topped with our Crab Chesapeake, and Served with Wilted Spinach, Potatoes Au Gratin and Burre Blanc

Meatloaf 20

Mini House-Blended Meatloaf (Ground Beef and Chicken) with Tomato, Red Onion and Shredded Cheese. Served with Mashed Potato, Green Beans, and a Pan Gravy

Fish & Chips 24

Beer Battered Fried Haddock, Fries, and a Side of Tartar

Salmon 29 GS

Hand-Trimmed Salmon with a Coconut Lime Cilantro Rice, Green Beans, and a Bay Leaf Burre Blanc

Scallops 45

Scallops, Butternut Squash Puree, Wilted Spinach, Israeli Cous Cous with a Bay Leaf Burre Blanc

Swordfish 40 GS

Seared Swordfish, Rhubarb and Plum Coulis, Coconut Ginger Rice, with a Grey Wolf Gin Burre Blanc

NY Strip 45 GS

Hand-Cut 12 oz NY Strip Served with Mashed Potatoes, Rainbow Baby Carrots, and a Toasted Peppercorn Cream Sauce

Filet Mignon 45 GS

Hand-Cut 8 oz Filet Served with Mashed Potatoes, Rainbow Baby Carrots, and a Toasted Peppercorn Cream Sauce

GS- Gluten Sensitive, Can be Made Gluten Free or Reduced

VO- Vegetarian Options, Can be Mofified for Vegetarian