

## Starters

French Onion Soup **10**

Mushroom Soup **10**

Local Littleneck Clams Oreganata

(8) Littlenecks with Oreganata stuffing & served over garlic lemon sauce **15**

Bacon Wrapped Scallops

4 Scallops served over remoulade sauce **20**

Baked Stuffed Shrimp

(4) Shrimp stuffed with crab meat topped with light Franchise sauce **21**

Bavarian Pretzel v

Large, twisted pretzel with salt; served with house cheese sauce and mustard **14**

## Entrees

Crabcakes

(2) Homemade crabcakes, remoulade sauce, potato dauphine, green beans **41**

Rigatoni with Filet Mignon Tips

Rigatoni pasta, 6oz. Filet Mignon Tips, tossed in a demi-glace and shallot cream sauce **34**

Certified Angus Beef NY Strip

12oz strip, baked potato, compound butter, broccolini. **59**

Boneless Beef Short Rib gf

Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash **42**

## Artisan's Craft Beer on Draught

**Winter Ale** 6.0% ABV \$8 Pint

**Artisan's Blonde** 4.8% ABV \$8 Pint

**Artisans IPA** 5.8% ABV \$8 Pint

**Hoppy Pilsner** 5.2% ABV \$8 Pint

## Wine Specials

**Angels Ink Pinot Noir** - Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **\$25**

**Sartori Di Verona Pinot Grigio** - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **\$25**

**Ferrari - Carano Siena** - I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity

**\$10 glass /\$30**

**Sartori Di Verona Amarone** - Deep red color, spicy and intense bouquet, full and persistent flavor **\$50**