

Starters

Bread Service 2

French Onion Soup 10

Shrimp Bisque 17 (Bowl)

Bacon Wrapped Scallops

4 Scallops served over remoulade sauce 20

Zucchini Blossoms V

(4) Fresh blossoms, stuffed with ricotta, dipped in beer batter and fried golden served over garlic spread, pecorino romano, salt, pepper, marinara sauce on the side. 18

Saganaki

Greek pan-fried cheese, which is lightly floured, fried in olive oil until golden and crispy, and served hot w/ a squeeze of lemon juice and flambéed w/ brandy served with pita bread & garlic dip 15

Summer Halloumi Salad

Grilled Halloumi Cheese from the island of Cyprus, spring mix, cucumbers, carrots, beets, caramelized pears tossed in a strawberry vinaigrette 18

Greek Tomato Salad (Horiatiki Salad)

Jersey beefsteak tomatoes, red onion, cucumbers, long hot peppers, oregano, salt & pepper Extra Virgin Olive Oil & The Worlds Best Feta 17

Feta & Spicy Olives

Spicy Greek olives paired with The World’s Best Feta. Served with warm pita bread 13

Entrees

Prime Rib Sandwich

House roasted prime rib. Thinly sliced and braised in au jus. Served on a kaiser roll with horseradish cream, fries, and a pickle 27

Certified Angus Beef NY Strip

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

Short Rib and Butternut Squash Ravioli

Homemade ravioli stuffed with short rib and butternut squash, mascarpone, nutmeg. Dressed in garlic cream sauce. 29

Steak Salad gf

Grilled & carved 6oz Certified Angus Beef NY Steak, fresh spinach, watermelon radish, Beefsteak tomato, pistachio, Manchego cheese, cabernet sauvignon dressing 33

Nova Scotia Halibut

Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika couscous. 42

Artisan’s Craft Beer on Draught

Americas 250 Lager 5.2% abv Draft \$8 Pint

Artisans IPA 5.8% ABV \$8 Pint

25th Anniversary Summer Ale 4.9% ABV \$8 Pint

Citrus Ale 5.2% ABV \$8 Pint

Blood Orange IPA 5.8%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**