DINER SPECIALS

Starters

Bread Service 2
French Onion Soup 10
Cream of Mushroom 10

Creamy Truffle Gnocchi
With cream truffle sauce 13

Eggplant Rollatini
(2) rollatini fresh ricotta, tomato sauce fresh mozzarella, spaghetti, shredded parmigiano 15

Bacon Wrapped Scallops
4 Scallops served over remoulade sauce 20

Bavarian Pretzel
Large, twisted pretzel with salt, served with house cheese sauce and mustard 14

Tender Tips
Filet mignon tip, shallots, brandy, demi-glace, crem, black pepper, pita bread 24

Clam Flat Bread
Clams cream of garlic & gruyere cheese 18

Entrees

Moussaka Greek Eggplant Casserole ◆
Eggplant and beef, mince sauce, topped with delicious creamy bechamel sauce 25

Shrimp & Pappardelle
Sauteed jumbo shrimp, peas & carrots pink cream sauce with homemade pappardelle 35

Certified Angus Beef NY Strip
12oz strip, baked potato, compound butter, broccolini. 59

Short Rib Raviolis
braised Slow short rib, cream cheese, mascarpone, grana Padano, cinnamon, thyme, roasted vegetables, touch of cream, demi-glace, chicken-glace, red wine 28

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

Artisan's Craft Beer on Draught

Vienna Style Lager 4.8% abv Draft $8

Mexican Lager 4.9% abv Draft $8

Artisans Blonde Ale 4.9% ABV $8 Pint

Artisans IPA 5.8% ABV $8 Pint

Blood Orange IPA 5.8% ABV $8 Pint

Flander's Red Ale 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