

SPECIALS

Starters

Bread Service 2

French Onion Soup 10

Chicken Noodle 10

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, marinara sauce on the side. 18

Shrimp Saganaki

Large domestic shrimp simmered in a rich, spiced tomato sauce topped with feta cheese and served with focaccia bread 18

Summer Halloumi Salad

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

Feta & Spicy Olives

Spicy Greek Olives paired with worlds best feta and served with warm garlic 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 25

Certified Angus Beef NY Strip

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

Truffle Gnocchi W/ Burrata

Homemade Truffle Gnocchi w/ burrata, pieces of smoked bacon & light cream sauce 27

Steak Salad gf

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

Maine Lobster Roll

Chunks of sweet lobster meat, chopped celery, lettuce, tomato, chives & lemon juice, served toasted Brioche bun: kettle chips and pickle 35

Nova Scotia Halibut

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

Artisan's Craft Beer on Draught

Blackberry Ale 4.8% abv Draft \$8 Pint

Americas 250 Lager 5.2% abv Draft \$8 Pint

Artisans Blonde Ale 4.9% ABV \$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**