

## Starters

**Bread Service 2.00**

**French Onion Soup 10**

**Cream of Chicken Gnocchi 10**

**Short Rib Pierogi**

4 house made pierogi dough stuffed with short rib, roasted garlic, mascarpone, sauce Soubise.  
Sour cream 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

**Shrimp & Pappardelle**

Sauteed jumbo shrimp, peas & carrots pink cream sauce with homemade pappardelle 34

**Certified Angus Beef NY Strip**

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

**Tender Tips & Rigatoni Pasta**

Filet Mignon tender tips, peas, carrots, pink cream sauce, homemade rigatoni pasta 33

**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**