

Starters

Bread Service 2.00

French Onion Soup 10

Clam Chowder in Bread Bowl 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

Entrees

Prime Rib Sandwich

House roasted and thinly sliced, dunked in au jus, kaiser roll, horseradish cream sauce, fries and a pickle 25

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

Braised Domestic Lamb Shank

Natural jus. Roasted heirloom carrots, toasted orzo. 38

Short Rib Raviolis

Slow braised short rib, cream cheese, mascarpone, grana Padano, roasted vegetables, touch of cream. 28

Artisan's Craft Beer on Draught

Peach Blonde Ale 4.8% 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

Vienna Style Lager 5.5% 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**