

Starters

Bread Service 2
French Onion Soup 10
Pasta Meatball Soup 14 (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
Popular 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

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