Starters French Onion Soup 10 **Chicken Gnocchi Soup 12 Stuffed Mushrooms** (4) Baked mushrooms stuffed with short rib, risotto, provolone topped, with light cream sauce 19 **Tender Tips** Filet mignon tips, shallots, brandy, demi-glace, cream, black pepper; pita bread 20 **Bacon Wrapped Scallops** 4 Scallops served over remoulade sauce 20 **Baked Stuffed Shrimp** (4) Shrimp stuffed with crabmeat topped with light Franchese sauce 21 Short Rib Risotto croquettes (3) Fried Croquettes & stuffed with short Rib, Risotto, provolone, & topped with light cream sauce 18 **Entrees Nova Scotia Day Halibut** Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika cous cous 41 **Certified Angus Beef NY Strip** 12OZ strip, baked potato, compound butter, broccolini. 59 **Black Angus Hanger Steak** 12oz steak sliced and grilled to perfection, asparagus, Potato Dauphine & demi-glace 49 OKTOBERFEST MENU **Bavarian Pretzel** Giant Bavarian soft salted pretzel, house cheese sauce, mustard 14 Oktoberfest Wurst Platter Locally crafted, Weiss and Bauernwurst, sweet and sour cabbage, spaetzle, house mustard 25 **Boneless Beef Short Rib gf** Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash 42 Oktoberfest Brew 6.2% ABV \$8 Pints Artisan's Craft Beer on Draught Pumpkin Ale 5.2% ABV \$8 West Coast IPA 6.2% ABV \$8 Hefeweizen 4.9% ABV \$8 **Blood Orange IPA** 6.2% ABV \$8 Artisan's Blonde 4.8% ABV \$8 Wine Specials Ferrari - Carano Siena - I Comprised of select lots of Angels Ink Pinot Noir - Rich, round and supple Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, bursting with juicy crushed berries wrapped in warm cinnamon and spice. Sweet oak notes and hints of butterscotch vanilla spice **\$25** from barrel aging add layers of complexity Sartori Di Verona Pinot Grigio - crisp acidity, and notes \$10 glass /\$30 of honeysuckle, pear, and green apple. A light-bodied Sartori Di Verona Amarone - Deep red color, spicy and wine, perfect as a refreshing aperitif \$25

intense bouquet, full and persistent flavor \$50