



Saturday Dinner Menu

December 12, 2020 | Reservation Required

STARTERS

Burrata | 18

Ripe Tomato, Micro Basil, Balsamic Syrup, Extra Virgin Olive Oil, Crusty Bread (v)

Crab Cakes | 21

Jicama Slaw, Spicy Aioli

French Onion Soup | 10

Swiss Cheese Gratin

ENTREES

Salmon | 34

Pan Roasted, Minnesota Wild Rice, Asparagus
Dill Caper Chimichurri (gf)

Butternut Squash Ravioli | 22

Wilted Potatoes, Asparagus, Dark Chicken Ju

Soup Boneless Beef Short Rib | 36

Red Wine Braised, Whipped Potatoes, Asparagus
Mushroom, Bacon and Roasted Onion Ragout

Classic Burger | 16

American Cheese, Lettuce, Tomato, Red Onion

SALADS

Classic Caesar Salad | 19

Romaine Hearts, Shaved Parmesan Herbed
Croutons, Lemon Anchovy Dressing
Add Chicken \$7

House Salad | 11

Local Mixed Greens, Cherry Tomato
Shaved Red Onion, English Cucumber
Balsamic Vinaigrette (v) (gf)

DESSERTS

Hudson Valley Apple Tart | 13

Served Warm, Caramel Sauce, Vanilla Ice Cream

Flourless Chocolate Torte | 12

Vanilla Ice Cream (gf)

New York Style Cheesecake | 10

Raspberry Coulis

Chocolate Peanut Butter Explosion | 14

Fudge Brownie, Peanut Butter Mousse
Whipped Cream, Raspberry Coulis