



## APPETIZERS

**French Onion Soup** *Topped with homemade crostini and three cheeses* \$5.95

**Crab Nachos** *Fresh corn chips topped with our homemade crab dip, salsa, jack & cheddar cheeses, tomatoes, black olives and red onions* \$13.95

**Sautéed Sprouts** *Brussels sprouts sautéed with granny smith apples, fresh cranberries, chili flakes and garlic* \$11.50

**Buffalo Chicken Sausage Flatbread** *Topped with mozzarella, cherry peppers and blue cheese crumbles* \$13.95

## ENTRÉES

**Rib Dip Sandwich** *Topped with caramelized onions and swiss cheese* \$12.50

**Braised Beef Tacos** *Topped with cilantro slaw and chipotle drizzle and served with sticky rice* \$14.00

**Char Grilled Filet** *Served with sweet potato gnocchi, fresh vegetables and brown butter* \$28.00

**Pan Seared Salmon** *Served over sweet potato puree with fall vegetables* \$24.00

**Loaded Baked Potato Pierogies** *Topped with caramelized onions, bacon and cheddar cheese* \$16.00

## DESSERTS

**Homemade Cinnamon Buns** *Served with pumpkin caramel ice cream* \$7.95

*Check the board for our daily soup and other desserts*