

APPETIZERS

FIRE + ICE SHRIMP COCKTAIL four sweet and tender tiger shrimp, fiery cocktail sauce 18

CAMELOT CHICKEN coconut encrusted chicken tenders, coconut honey mustard 13

SPINACH + ARTICHOKE DIP creamy spinach and artichoke dip, crostini and yucca chips 12

ARTISAN CHEESE BOARD trillium brie, beemster goat gouda, sweet red cheddar, fennel pollen salami, prosciutto, focaccia, accoutrements 22

SALAD + SOUP

JULIUS CAESAR romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing entree 9 side 5

BOURSIN BERRY gourmet greens, berries, boursin cheese, candied walnuts, haricot verts, raisins, tomato, red wine vinaigrette entree 9 side 5

MOUNTAIN WEDGE iceberg wedge, danish bleu cheese, candied pancetta, pecan, heirloom baby tomato, berries, blue cheese dressing entree 9 side 5

WEST CHESTER CHOP romaine, iceberg blend, red onion, bacon, egg, cucumber, aged cheddar, tomato, garlic crouton, ranch dressing entree 9 side 5

CRAB BISQUE intense crab stock, fresh cream, lump crab confetti, sherry crème fraiche 9

MUSHROOM BISQUE fresh mushrooms blended, vegetable stock, fresh cream, topped with truffle crème fraiche, crispy mushroom 9

FRENCH MAUI ONION caramelized maui onions sweetened in rich beef broth, topped with gruyere cheese crostini 9

SALAD ADDITIONS

SALMON	30
FILET MIGNON	35
CHICKEN	17

SANDWICHES + BURGERS

served with kettle chips + pickle wedge

FILET MOZZARELLA SANDWICH grilled filet mignon with melted fresh mozzarella cheese, roasted jalapenos, fried onion straws and peppercorn aioli on a toasted french baguette 44

ROASTED TURKEY CLUB slow roasted turkey breast stacked with provolone, applewood smoked bacon, lettuce, tomato, and cranberry aioli on wheat bread 17

FRIED COD SANDWICH beer battered cod filet with melted american cheese, shaved red onions, housemade tartar sauce, and coleslaw on grilled rye bread 20

BRICK BURGER widmer aged brick cheese, balsamic onions, tomato, spinach, brioche bun 19

CORNED BEEF REUBEN fork tender beef brisket with housemade sauerkraut, melted swiss cheese + thousand island dressing on griddled marble rye bread 18

BLACK + BLEU BURGER lightly blackened burger topped with melted bleu cheese, applewood smoked bacon, lettuce, tomato, onion and pickle on brioche bun 19

MUSHROOM SWISS BURGER caramelized mushrooms, melted swiss cheese, topped with lettuce, tomato, onion, and pickle on a brioche bun 19

GOURMET GRILLED CHEESE aged cheddar, boursin, provolone, gruyere cheeses melted with sliced mushroom, tomato confit and chives on griddled whole wheat bread 16

ENTREES

ORA KING SALMON
bourbon glazed king salmon over
coconut lime beurre blanc with mango
salsa served with jasmine rice +
steamed asparagus 43

CHICKEN MARSALA
free-range chicken breast sauteed
with sweet marsala wine, button
mushrooms, chicken stock and whole
butter served with garlic mashed
potatoes + roasted carrots 37

HAZELNUT HALIBUT
hazelnut encrusted halibut, white
chocolate beurre blanc with garlic
mashed potatoes + steamed
asparagus 50

ROASTED TURKEY BREAST
slow roasted turkey breast topped
with turkey gravy, served with garlic
mashed potatoes, sage-cranberry
dressing + steamed haricot verts 29

FILET STROGANOFF
sliced 5oz filet mignon over pappardelle pasta with shiitake
mushrooms, caramelized onions, mascarpone, sherry
cream, veal demi-glace and thyme crème fraiche 52

Signature Steaks

STEAKS FINISHED WITH VEAL DEMI-GLACE + FRIED ONION STRAWS,
SERVED WITH GARLIC MASHED POTATOES AND STEAMED ASPARAGUS

FILET MIGNON	5oz 45	6oz 50	8oz 65
NEW YORK STRIP	12oz 50	16oz 60	
BONE-IN RIBEYE	16oz 70		
PORTERHOUSE	25oz 80		

FEATURED DESSERTS

PEPPERMINT ICE CREAM
topped with dark chocolate
peppermint bark 12

CRÈME BRULEE
vanilla custard topped with caramelized
sugar crust, fresh berries 12

PAM STURKEY CHOCOLATE ESPRESSO CAKE
chocolate espresso flourless cake layered with
chocolate buttercream and espresso caramel 15

HOLIDAY POURS

BONANZA LOT 8
cabernet sauvignon
glass 12 bottle 48



BONANZA LOT 1
chardonnay
glass 10 bottle 40

*consuming raw or uncooked meats, or shellfish may increase your risk of foodborne illness