

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,
craisins, 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 18

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 20

CORNED BEEF REUBEN

fork tender beef brisket with
housemade sauerkraut, melted swiss
cheese + thousand island dressing on
griddled marble rye bread 19

BLACK & BLEU BURGER

lightly blackened burger topped with
melted bleu cheese, applewood
smoked bacon, lettuce, tomato, onion
and pickle on brioche bun 20

MUSHROOM SWISS BURGER

caramelized mushrooms, melted swiss
cheese, topped with lettuce, tomato,
onion, and pickle on a brioche bun 20

GOURMET GRILLED CHEESE

aged cheddar, boursin, provolone,
gruyere cheeses melted with sliced
mushroom, tomato confit and chives on
griddled whole wheat bread 17

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 fraîche 52

SIGNATURE STEAKS			
STEAKS FINISHED WITH VEAL DEMI-GLACE + FRIED ONION STRAWS, SERVED WITH GARLIC MASHED POTATOES AND STEAMED ASPARAGUS			
FILET MIGNON	5oz	6oz	8oz
	45	50	65
NEW YORK STRIP	12oz	16oz	
	50	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		
SLOPE LIFE cabernet sauvignon glass 12	5oz pour 	STOLLER unoaked chardonnay glass 12

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