

Appetizers & Salads

New England Clam Chowder
with fresh chives & oyster crackers 6

Assortment Of Three Cheeses
Chef seasonal selection with honeycomb, candied pecans & assorted crackers 15

Cheddar & Potato Pierogies *vegetarian*
with caramelized apples & onions, sour cream 11


Surf & Turf
with seared scallops, crispy pork belly, blueberry compote, sweet potato puree & corn bread croutons 14


Wild Mushroom Arancini (mini risotto cakes) *vegetarian*
with garlic aioli & pickled mushrooms 8

Chicken Liver Pate
with our fruit preserves, whole grain mustard & crostini 12

Avocado Toast With House Cured Salmon
on Bread Box's Pumpernickel with horseradish cream cheese 10

Herb Fried Calamari
with Kalamata olives & cherry peppers, marinara sauce 11

Belgian Endive & Arugula Salad 
blackberries, poached pears, feta & toasted almonds, honey mustard dressing 10

Traditional Caesar Salad 
with romaine & radicchio, herbed croutons & Parmesan cheese 6

"Iceberg Baby" 
head of Baby Iceberg lettuce with bacon, chives & tomato, housemade blue cheese dressing 8

Seasonal Greens Salad 
Honey Mustard - Roasted Garlic Vinaigrette - Buttermilk Ranch - Balsamic Vinaigrette 5




 Ask your server how this dish is prepared *Gluten Free*.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Please alert your server to any serious allergies.

Entrees

Pan Roasted Lamb Loin
with pecan crusted potato leek gratin, braised swiss chard & mustard jus 27

Red Wine Braised Beef Short Rib 
with roasted pearl onions, cremini mushrooms, bacon & garlic mashed potatoes, horseradish gremolata 25


Lamb Bolognese Over Fresh Pappardelle
with Marscapone & mint 22

Filet Mignon 
with garlic mashed potatoes, grilled asparagus,
mushroom ragout & horseradish chive butter 4 oz 20, 8 oz 32





Roasted Lancaster Free Range Chicken 
with creamy polenta, fried brussels sprouts, pomegranate & chicken jus 22

Pan Seared Duck Breast
with sweet potato puree, Belgian endive & cranberry mostarda 24


Roasted Acorn Squash *vegetarian* 
with ricotta gnocchi, roasted Brussel sprouts, cranberry & toasted pumpkin seeds 21



Cedar Plank Baked Salmon 
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha glaze 24

Jumbo Sea Scallop Risotto 
with cauliflower, butternut squash risotto, apple chutney & toasted pumpkin seeds 26

Jumbo Lump Crab & Shrimp Cakes
stuffed with plenty of shrimp & crab & sauteed with orange tartar sauce 25

Grilled Black Bass Filet 
with crispy fingerlings, fennel confit, grilled artichokes, sundried tomato & black olive tapenade 27