

CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

WOODFIRED OVEN

Honey, I Charred the Pepperoni 14.95 whipped ricotta, whole milk mozzarella, aged provolone, charred pepperoni, oven roasted tomatoes, green olives, hot honey

TAVERN CLASSICS

Bacon Bleu Burger 15.95

7oz burger patty, arugula, candied bacon, bleu cheese, stout steak sauce, brioche bun, choice of side

Turkey Tetrazzini 18.95

tender turkey, pasta, mushrooms, peas, creamy parmesan sauce, chopped bacon, mozzarella, provolone, breadcrumbs; an american classic and pure comfort.

SWEET TREAT

S'mores 9.95

graham cracker crust, ghirardelli brownies, house made fudge, fresh marshmallow fluff

PRIME RIB after 5pm

Thursday, Friday & Saturday

14oz. premium 28 day aged, seared & slowly roasted over rock salt, mashed potatoes, parmesan broccoli, beef au jus, horseradish cream

39.95

^{**} consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.