

Fall Menu

FOOD | DRINK | DESSERT





Harvest Waldorf Salad

Fresh mixed greens piled high with dried cranberries, roasted sweet butternut squash, bacon bits, candied walnuts, diced granny smith apples, crumbled feta cheese and grilled chicken. Served with a side of poppy seed dressing. \$18.99



Cranberry Turkey Croissant



Grilled freshly sliced croissant with cranberry mayo piled high with mixed greens, tomato, Swiss cheese, bacon, and our famous in house roasted turkey breast. Served with choice of fries \$17.49



Fig & Arugula Pizza

Cauliflower pizza crust smothered with fig jam, mozzarella cheese, and topped with prosciutto, baby arugula and shaved parmesan cheese (Gluten free). \$17.99



Spaghetti & Clams



Our homemade clam sauce (red or white) with littlenecks, served over spaghetti. Served with soup or salad \$23.99



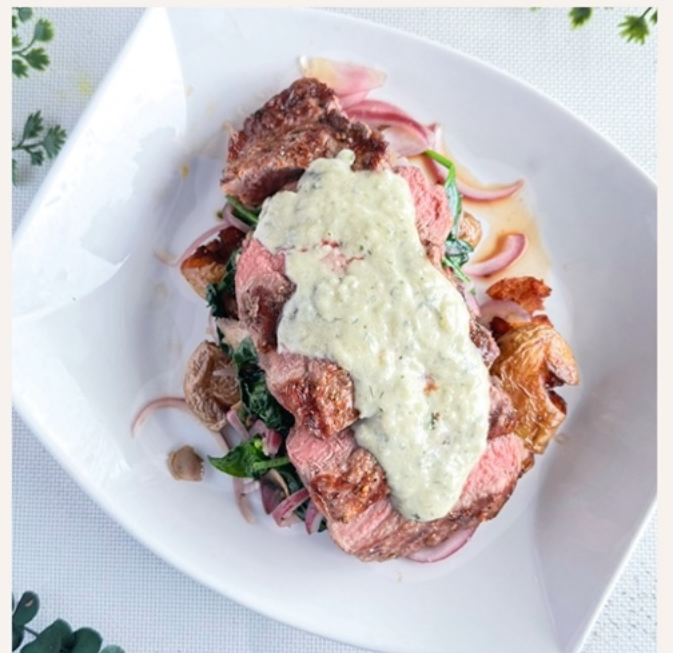
Portuguese Salmon & White Beans

8-ounce salmon filet crusted with chorizo and ritz cracker crumbs, placed over sautéed white beans and red & yellow peppers, all in a sazón white wine sauce. Served with soup or salad \$25.99



10-ounce Harvest Strip

10-ounce USDA choice New York Sirloin grilled to your liking, served with smashed fingerlings, sautéed spinach with onions and mushrooms, and finished with a gorgonzola cream sauce. \$26.99



Cocktails



Caramel Apple Sangria

A blend of Pinot Grigio, apple cider, and caramel vodka, rimmed with caramel, cinnamon & sugar. Garnished with apples and a cinnamon stick.

Harvest Margarita

Cazadores Tequila, cointreau, lime juice and apple cider. Rimmed with caramel, cinnamon and sugar. Garnished with apples.

Pumpkin Espresso Martini

Pumpkin spice rumchata, vanilla vodka, kahlua, house-made French press espresso dusted with pumpkin spice. Garnished with 3 espresso beans.

Apple Pie Mudslide

Dr. McGillicuddy apple pie and vanilla vodka, blended with a vanilla ice cream and caramel swirl mix, topped with whipped cream, caramel drizzle, and a dusting of cinnamon.

Pomegranate Mojito

Pama liqueur, bacardi, fresh squeezed lime juice, muddled mint, simply syrup, pomegranate juice topped club soda. Garnished with pomegranate arils.

Spiced Pear Mule

Titos, St. George spiced pear liqueur, house-made cinnamon simple syrup, yacht club ginger beer, squeeze of lime. Garnished with a cinnamon stick.

Bisque



Butternut Bisque

Delicious, rich blend of butternut squash with spices.
bowl \$7.99 | quart \$14.49

Dessert Special



Warm Apple Crisp

Sweet local apples baked with a crunchy topping of brown sugar, cinnamon and oats. Topped with vanilla ice cream and caramel sauce. \$6.99

