

XOXO Cosmo
Chambord and Cointreau liqueurs,
cranberry and lime juices...\$7.50

Be Mine Mimosa
Vanilla vodka, Prosecco,
cranberry juice...\$7.50

On Tap

HewBrew
Blood Orange Ale

Nazgul
Black Ale

Vanilla
Porter

Appetizer

Fried Seafood Ravioli

Shrimp and lobster ravioli, breaded and fried golden brown.
Served with a tomato-vodka sauce.

\$10

Entrées

Siciliano Chicken

Pan seared breast of chicken in a creamy dried tomato & herb
marsala wine sauce. Served with fresh vegetables
and mashed potatoes.

\$17.99

Smoked Chicken & Pesto Pasta

House smoked chicken tossed in a light charred tomato sauce
with basil pesto, spinach, mushrooms and fettuccine.

\$19.39

Surf & Turf

Fresh cut New York strip, char grilled and topped with a garlic-herb butter
shrimp skewer. Served with mashed potatoes and vegetable.

\$24.99

Desserts

Mixed Berry Crumble Skillet

Mixed berry blend compote baked in a cast iron skillet
with a crumble topping. Perfect for sharing!

\$8

Wild Berry Crème Brûlée

Velvety crème brûlée cheesecake with a
dollop of fresh berry compote.

\$8