



Appetizers

ROASTED BUTTERNUT SQUASH SOUP sweet, creamy and slightly spiced, with roasted apple garnish	8.95
CHESAPEAKE CRAB DIP warm cheesy jumbo lump crab seasoned with Old Bay served with Parmesan crustinis	12.95

Salads

HOUSE SALAD crisp lettuce, tomato, cucumber, onion, carrots, shredded cheese blend and buttermilk croutons served with house made Balsamic dressing	6.95
AUTUMN SALAD Spiced nuts, cranberries, apple, bacon, and feta cheese over romaine served with house made maple vinaigrette	8.95

Entrees

PUMPKIN PRAWN RISOTTO roasted pumpkin, sage, and jumbo prawns tossed in creamy risotto topped with shaved pecans	22.95
PORK TENDERLOIN cranberry apple stuffed pork tenderloin with candied sweet potato, served with cajun bacon brussel sprouts and topped with maple dijon sauce	24.95
ROASTED CHICKEN rosemary and lemon roasted chicken with garlic mashed potatoes finished with chicken veloute	28.95
FILET* served with scalloped potato and panko fried green beans over demi glace	34.95

Desserts

CHOCOLATE MOUSSE served with fresh whipped cream and shaved dark chocolate	7.95
CHEESECAKE house-made baked NewYork style cheesecake topped with fresh berries and cream	7.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness