

~ Starters ~

Soup Du Jour

Made fresh in house, ask your server for today's selection
\$7.00

1892 Onion Soup

Onion soup flavored with 1892 traditional ale topped with croutons and mozzarella cheese.
\$9.00

The Mystic

Cranberries, mandarin orange sections, red onion and candied walnuts on artisan greens topped with fresh parmesan cheese and drizzled with red currant and raspberry vinaigrette.
\$12.00

Apple Walnut Salad

Sliced apples and walnuts caramelized with honey, served on a bed of fresh baby spinach. Drizzled with raspberry dressing.
\$12.00

Steakhouse Bites

Tender pieces of seasoned beef wrapped in bacon. Served with house made garlic parmesan dipping sauce.
\$16.00

Mussels Rosetta

Steamed Atlantic mussels, with sun dried tomato, red onion and sweet red bell peppers. Finished with a tomato cream sauce
\$13.00

Blue Bacon Stuffed Mushrooms

Mushroom caps filled with a mixture of sautéed bacon, onion and fresh garlic, mixed with blue cheese and topped with a fresh parmesan breading
\$15.00

~ Sides ~

Onions sautéed in butter	\$3.50
Sautéed mushroom	\$3.50
Sautéed mushroom and onions	\$4.00
House gravy	\$2.00
Garlic bread (2 Slices)	\$3.50
Garlic Bread with cheese (2 Slices)	\$5.00
Garlic Bread with cheese and bacon (2 Slices)	\$6.00

~ Entrées ~

Guinness New York Striploin

Marinated AAA Canadian Angus striploin steak grilled to preferred doneness, finished with Guinness marinade reduction

8 oz. \$39.00

10 oz. \$46.00

Strawberry Infused Beef Tenderloin

AAA Canadian Angus beef Tenderloin, grilled to preferred doneness with a strawberry infused dark balsamic vinegar reduction

6 oz. \$40.00

8 oz. \$50.00

Creamy Bacon Wrapped Chicken

Bacon wrapped chicken breast stuffed with cream cheese, green onion, red pepper, finished with a parmesan cream reduction

\$28.00

Orange Partridgeberry Duck

Seasoned duck breast seared to your liking and married with an orange partridgeberry white wine sauce

\$34.00

Mediterranean Stuffed Salmon

Seasoned Atlantic salmon filled with sundried tomato, spinach and feta, baked and topped with crumbled feta

\$35.00

Sicilian Cod

Pan-fried cod fillet accompanied by a robust cherry tomato, red onion and caper sauce

\$26.00

Entrées served with baked potato, parsley whipped potato, rice pilaf or featured side and vegetable of the day

Substitute side salad (garden or Caesar) for \$2.00 or sweet potato fries with chipotle mayo for \$4.00

~ Pastas ~

Chorizo & Shrimp Rotini

Sliced chorizo sausage and jumbo shrimp tossed with sweet peppers and rotini in a spicy tomato sauce

\$26.00

Tuscan Chicken Fettuccine

Grilled chicken breast tossed with fettuccine and creamy parmesan sauce with cherry tomato, spinach and herbs

\$26.00

Penne Primavera

A medley of fresh vegetables, herbs and penne pasta toss in a lemony cream sauce

\$20.00