

## ~ 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. \$42.00                      8 oz. \$53.00

### Creamy Bacon Wrapped Chicken

Bacon wrapped chicken breast stuffed with cream cheese, green onion, red pepper, finished with a parmesan cream reduction  
\$30.00

### Orange Partridgeberry Duck

Seasoned duck breast seared to your liking and married with an orange partridgeberry white wine sauce  
\$36.00

### 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  
\$28.00

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 \$2.50 or sweet potato fries with chipotle mayo for \$4.75

## ~ Pastas ~

### Chorizo & Shrimp Rotini

Sliced chorizo sausage and jumbo shrimp tossed with sweet peppers and rotini in a spicy tomato sauce  
\$28.00

### Tuscan Chicken Fettuccine

Grilled chicken breast tossed with fettuccine and creamy parmesan sauce with cherry tomato, spinach and herbs  
\$27.00

### Penne Primavera

A medley of fresh vegetables, herbs and penne pasta toss in a lemony cream sauce  
\$22.00