

! **Encore Favorites**

Openers

! **Local Farm House Salad**
locally sourced greens, cherry tomatoes, cucumber, carrots, house made balsamic vinaigrette 10

French Onion
parmesan baguette crisp, melted provolone 8

Caesar Salad
chopped romaine, parmesan, parmesan tuile, caesar dressing 10

Tomato
basil, cracked black pepper, extra virgin olive oil 8

! **New England Clam Chowder** 9

Cobb Salad
iceberg lettuce, chopped hard boiled egg, diced bacon, cherry tomato, bleu cheese crumbles, avocado, bleu cheese dijon lemon dressing 8

First Intermission

! **Shepard's Pie**
tender beef tips, root vegetable, idaho mashed potato, white cheddar cheese, puff pastry crown 9

Tomato Mozzarella Stack
parmesan tuile, pesto, balsamic drizzle 9

Roasted Marrow Bone
cabernet sauvignon and blackberry dijon, pickled cucumber tomato jicama slaw, arugula, toasted baguette 11

Bacon Wrapped Asparagus
bundle of poached asparagus, applewood smoked bacon, crumbled bleu cheese, calvados glaze 9

! **Chorizo Macaroni and Cheese**
lou's chorizo, traditional elbow macaroni, gouda, cheddar, buttered panko crust 10

Mezze Board
house made hummus, baba ganoush, mixed olives, pita 10

Show Stoppers

Eight Ounce Filet Mignon
U.S.D.A choice, sautéed trumpet mushroom, hericot verts, mashed potato, red wine demi glace 39

! **Chorizo Stuffed Pork Chop**
lou's fresh made chorizo, rosemary fingerling smashed, roasted brussel sprouts, apple calvados 26

Herb Crusted Chicken
herb crusted and hard seared, sautéed spinach, butter poached asparagus, mashed idaho potato, jus 23

Seared Atlantic Salmon
lemon pepper, sautéed spinach, smashed fingerling potatoes, butter poached asparagus, lemon cream 27

Salmon and Shrimp Penne
smoked salmon and tiger shrimp, sautéed spinach, tomato cream 24

! **Wild Mushroom Ragout(V)**
creamed polenta, buttered green peas 22

! **Braised Short Rib**
idaho mashed potato, root vegetable, onion straws, au jus 32

Seared Sea Scallops
sautéed cauliflower and green peas, vanilla scented idaho mashed, lemon cream 29

Braised Lamb Shanks
creamy polenta, buttered and seasoned green peas, onion straws, rosemary jus 34

Lobster Ravioli
buttered and seasoned green peas, tomato clam broth 27

Grilled Twelve Ounce NY Strip Steak
mashed idaho potato, buttered poached asparagus 37

! **Poached Sea Bass**
ratatouille, roasted cherry tomato basil sauce 28

Smoked Mozzarella Ravioli(V)
artichoke hearts, sautéed trumpet mushrooms, tomato coulis 22

Wine Selections by the Glass

Premium House Wine

Walnut Crest wines are brought to you by Emiliana Vineyard, Chile, where harmony with nature and commitment to the integrity of the environment are reflected in every wine produced.

Three essential concepts define Walnut Crest:
Sustainable Agriculture, Social Responsibility and Green Practice

Chardonnay, Walnut Crest, Chile 7

Merlot, Walnut Crest, Chile 7

Cabernet Sauvignon, Walnut Crest, Chile 7

Guest Favorites

Listed from lightest to boldest

White

Riesling, Pacific Rim, Columbia Valley, Washington 8

! **Sauvignon Blanc**, Joel Gott, "Sustainable", California 9

Pinot Grigio, "Banfi" Le Rime, Tuscany, Italy 8

! **Chardonnay**, Natura, *Organic*, Aconcagua, Chile 9

Chardonnay, Kendall-Jackson, "Vintner's Reserve" 10

Chenin Blanc, Protea, South Africa 10

Red

! **Pinot Noir**, Parker Station, "Central Coast", California 10

Malbec, Alamos, Mendoza, Argentina 8

Cabernet Sauvignon, Kendall-Jackson, "Vintner's Reserve" 12.50

Cabernet Sauvignon, Natura, *Organic*, Chile 8

Pinot Noir, One Hope, California 10

! **Meritage**, Lock and Key, California 9

Beer Selections

American Lagers 4.50

Budweiser

Bud Light

Miller Lite

Michelob Ultra

Coors Light

Yuengling Lager

MGD 64

American Micro Beers 6.50

Sierra Nevada Pale Ale

Samuel Adams Boston Lager

! Great Lakes Seasonal (draft, ask for selection)

Great Lakes Brewing Dortmunder Gold

Victory Hop Devil IPA

Thirsty Dog Labrador Lager

Thirsty Dog (draft, ask for selection)

Smuttynose Porter

Fat Tire Amber Ale

Brooklyn IPA

Angry Orchard Hard Cider

! Deschutes Mirror Pond Pale Ale

Fat Heads Bumbleberry

Blue Moon Belgian White

Imported Beers 6.50

! Stella Artois (draft)

Heineken

Heineken Light

Corona

Guinness Stout (bottle)

Labatt Blue

Labatt Blue Light

Dos Equis XX

! Fuller's ESB

Paulaner Salvator Double Bock

St. Paulie Girl NA

Amstel Light

Finishing Touches

Chocolate Volcano Soufflé 8

Banana Foster Cheesecake 8

Cheesecake 7

Chocolate Chip Volcano 8

Red Velvet Cheesecake 8