

# Specials

## Caymus

Cabernet | Napa Valley

1 Liter BTL \$150

### Red Sangria 12

## Starters

Lobster Bisque

(GF) 13

Crab Rangoons

Sweet Chili Dip 16

Spinach & Artichoke Dip

Warm Blended Cheeses - Artichoke Hearts - Spinach - Corn Tortilla Chips (GF) 16

Four Cheese Flatbread

Ricotta - Parmesan - Provolone - Mozzarella - Caramelized Red Onion - Sausage - Hot Honey 17

Endive Salad

Belgian Endives - Diced Avocado - Grape Tomato - Blue Cheese Crumble

Maple Balsamic Glaze - Creamy Blue Cheese Dressing (GF) 14

## Entrees

Coconut Crusted Halibut

Pan Seared - Tomato Risotto - Asparagus - Creamy Curry Sauce (GF) 42

Chicken Arrabiata

Chicken Breasts - Penne Pasta - Capers - Basil - Herb Garlic Panko - White Wine Tomato Sauce 27

Stuffed Chicken

Baby Carrots - Asparagus - Duchess Potato - French Gournay Cheese - Blackberry Jam - Parma Ham - Au Jus (GF) 28

Skirt Steak

Grilled - Mashed Potatoes - Garlic Spinach - Chimichurri Sauce (GF) 44

Grilled Chicken Tacos

Grilled Chicken - Avocado Salad - Shredded Lettuce - Bourbon Aioli - Flour Tortilla - Fries 26

## Dessert

Olive Oil Citrus Cake

Whipped Cream 12

## Draft Beers 8

**Stella Artios** - Lager 5% (Belgium)

**Back East** - Double Scoop DIPA 8.4% (Bloomfield, CT)

**The Bronx Brewery** - Smile My Guy IPA 5% (Bronx, NY)

**Counterweight** - Workhorse Pilsner 5% (Cheshire, CT)

**Fiddlehead** - Fiddlehead IPA 6.2% (Shelburne, VT)

**Nod Hill** - Rondo Vienna Lager 5.3% (Ridgefield, CT)

**Lasting Brass** - 8 Yr Anniversary IPA 6.7% (Oakville, CT)

**KCBC** - Superhero Sidekicks IPA 6.9% (Brooklyn, NY)

## Bottled Beers 5

### **Domestic**

Michelob Ultra | Blue Moon

Miller Lite | Coors Light | Bud Light

High Noon

### **Import**

Heineken | Corona | Peroni

Peroni Zero