

Monday, April 8th

Wild Alaskan Cod Fish & Chips

Sautéed Potatoes, Seasonal Slaw, Tartar Sauce

\$27

Potato-Ramp Soup

Pint \$10/Quart \$20

Attems, Pinot Grigio, Friuli, 2022

Aromas of white plum, lime blossom with a dash of vanilla. Perfect balance between citrus acidity and velvety structure with notes of hazelnut and thyme

\$23

Lunch Special:

Blackened Ora King Salmon Burger

Avocado, Caesar Slaw with Cucumber, Tomato, Parmesan; Spicy Tartar Sauce

\$22.50

Tuesday, April 9th

All-Natural Prime Filet of Beef (6 oz)

Jersey Cow J2K Cheddar, Potato Latke, Red Wine-Shallot-Herb Sauce

\$58

Chicken Tortilla Soup

Pint \$10/Quart \$20

Carrot Cake Square

Cream Cheese Icing

\$12

Pine Ridge, Cabernet Sauvignon, Napa Valley, 2021

Juicy notes of blueberry compote with hints of cinnamon and cream soda. Hints of clove, graham cracker and toasted marshmallow are juxtaposed with dark roast coffee

\$49

Wednesday, April 10th

Parmesan-Crusted Lake Superior Whitefish

Lemon Wedges, Warm Salad of Pistachio-Pesto, Asparagus, Tomatoes, Onions
\$33

Beef-Cabbage Soup

Pint \$10/Quart \$20

Effort, Chardonnay, Edna Valley, 2020

Tangerine, mango and green papaya fruit notes with white floral aromas, rich palate and balanced acidity
\$24.50

Thursday, April 11th

Asian-Style Marinated Prime Bavette Steak (6 oz)

Chopped Asian Salad of Romaine, Peanuts, Cilantro, Pea Shoots, Cucumbers, Bok Choy, Soy-Ginger Vinaigrette
\$34

Crispy Veggie Rolls

Cabbage, Carrot, Fresno Pepper, Mushroom, Charred Broccolini, Sweet & Spicy Dipping Sauce
\$13

Asparagus Soup

Pint \$10/Quart \$20

Pine Ridge, Cabernet Sauvignon, Napa Valley, 2021

Juicy notes of blueberry compote with hints of cinnamon and cream soda. Hints of clove, graham cracker and toasted marshmallow are juxtaposed with dark roast coffee
\$49

Friday, April 12th

Parmesan-Herb-Breadcrumbs-Crusted Rhode Island Flounder
Sautéed Potatoes, Sautéed Spinach with Almonds, Lemon Butter Sauce
\$34

Mushroom Soup
Pint \$10/Quart \$20

Guinness Cake
Baileys Icing
\$12

Pouilly-Fuissé, Deux Roches, Vieilles Vignes, 2021
Aromas of honeysuckle blossom and peach, smooth texture with ripe apricot notes, perfectly balanced with a crisp and vibrant finish.
\$32.50

Saturday, April 13th

Fresh Maine Lobster Spring Rolls (1 lb out of the shell)
Sweet & Spicy Dipping Sauce, Salad of Mixed Greens, Pea Shoots, Mango, Ginger-Lime Vinaigrette
\$41

Potato-Broccoli Soup
Jersey Cheddar Garnish
Pint \$10/Quart \$20

Chasing Venus, Sauvignon Blanc, New Zealand, 2023
Flavors of lemon-lime, grapefruit, basil and a touch of tropical fruit sweetness
\$24

Sunday, April 14th

Grilled Ancho-Marinated Skirt Steak
Black Beans, Grilled Onions, Salsa Verde
\$37

Pine Ridge, Cabernet Sauvignon, Napa Valley, 2021

Juicy notes of blueberry compote with hints of cinnamon and cream soda. Hints of clove, graham cracker and toasted marshmallow are juxtaposed with dark roast coffee
\$49

Monday, April 15th

Spring Pasta

Orzo, Feta, Pickled Red Onions, Pea Shoot, Lemon Zest
\$22

White Bean & Vegetable Soup

Pint \$10/Quart \$20

Domaine Sigalas, Assyrtiko, Santorini, Greece, 2021

Aromas of citrus fruits and peach, honey and hints of minerality on the palate with a long finish
\$38