

LUNCH

Appetizers

Colossal Crab Toast 21

Colossal Heron Point Crab, Sourdough Toast Points, Whipped Boursin, Lemon Pesto Aioli, Pickled Shallots, Chives, Scallion Ash

Roasted Garlic Mussels 12

PEI Mussels, Confit Garlic Cloves, Minced Fresh Garlic, Lemon Compound Butter, Dill, Chablis, Basil, Chives, Toasted Baguette

Tuna Tataki* 17

Sesame & 5 Spice Crusted Ahi Tuna, Avocado Mousse, Mango Salsa, Ginger Soy Glaze, Sriracha, Kizami Nori, Shaved Jalapenos, Green Onion

Hummus 14

Roasted Garlic Hummus, EVOO, Grilled Pita Bread, Marinated Feta & Olives, Stuffed Grape Leaves, Roasted Red Bell Peppers, Tzatziki

Smoked Salmon Dip 15

Hot Smoked & Confit King Salmon, Aioli, Chives, Lemon, Horseradish, Red Onion, Celery, Dill, Sourdough Crostini

Bacon Brussels Sprouts 14

Flash-Fried Brussels Sprouts, Crispy Bacon Lardons, Honey & Lemon Vinaigrette. Parmigiano Reggiano, Candied Almonds

Baked Brie 18

Mini Danish Brie Wheel, Balsamic Bacon Fig & Onion Jam, Blistered Green Grapes, Fried Pecans, Candied Orange Peel, Fuji Apple, Toasted Mediterra Baguette, Fresh Basil

Oysters on the Half Shell* MP / GF

Chef's Selection of Oysters Shucked to Order, Choice of: Cocktail Sauce, Orange & Chive Mignonette, Lemon, Horseradish, Tabasco

Soups:

Sherried Cream of Mushroom 6/8
Soup du Jour MP

Salads

Garden Salad 5/9 GF

Arcadian Field Greens, Cherry Tomatoes, Shredded Carrot, English Cucumber, Shaved Parmesan, Choice of Dressing

Caesar Salad 7/13

Hearts of Romaine, Homemade Caesar Dressing, Garlic Croutons, Parmigiano Reggiano

House Dressings:

Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese Dressing, Orange & Vanilla, Shallot & Red Wine Vinaigrette, Caesar (+1), Apple Ginger Vinaigrette

Pittsburgh Steak Salad* 28

Eleven Oaks Farm's Wagyu Sirloin, Arcadian Field Greens, Hard Boiled Egg, Cherry Tomato, Pepperoncini, Red Onion, Cucumber, White Cheddar, Fresh-Cut Fries, Choice of Dressing

Roasted Beet Salad 9/15 GF

Baby Arugula, Roasted Red Beets, Whipped Ricotta, Strawberries, Blueberries, Fennel, Candied Almond, Orange & Vanilla Vinaigrette

Fuji Apple Salad 11/17

Baby Spinach, Fuji Apple, Sun-Dried Smyrna Figs, Shaved Red Onion, Strawberries, Crumbled Feta, Fried Pecans, Apple Ginger Vinaigrette

Protein Add-ons:

Bacon Lardons +3
Wagyu Sirloin* +18
2 Scallops* +16
Smoky Blue Cheese +2

Chicken Breast +14
Sesame Tuna* +10
King Salmon* +22
Anchovies +1.5

Burger Patty with Cheese +9
5 Tiger Shrimp +13
Hard Boiled Egg +2

Entrees

Wagyu Smash Burger 19

2 Patties of Eleven Oaks Farm's Beef, American Cheese, Brioche Bun, Eliza's Organic Bibb Lettuce, Beefsteak Tomato, Red Onion, Roast Garlic & Horseradish Aioli, Fresh-Cut Fries
Animal Style+2 Egg*+2 Bacon+2

Ligonier Cheesesteak 16

Thin Shaved Prime Rib, Sourdough Hoagie Roll, Swiss, Red Onion, Roasted Red Peppers, Roasted Garlic & Horseradish Aioli, Fresh-Cut Fries

Poutine 16

Fresh-Cut Fries, Shredded Short Rib, Beef Jus, Pleasant Lanes Farms Cheese Curds, Chives

Salmon Croissant 17

Smoked Salmon Salad, Jumbo Croissant, Eliza's Organics Bibb Lettuce, Beefsteak Tomato, Sweet Potato Fries

Ham & Brie Melt 14

Applewood Smoked Ham, Danish Brie, Arugula & Apple Slaw, Local Honey, Wheatberry Bread, Cup of Soup

Gyro 14

Spit Roasted Gyro Meat, Toasted Pita Bread, Shredded Romaine, Beefsteak Tomatoes, Red Onion, English Cucumber, Crumbled Feta, Tzatziki, Fresh-Cut Fries

Fried Chicken Caesar Wrap 16

House Cut Chicken Tenders, House Dredge, Shredded Romaine, Parmigiano Reggiano, Tomatoes, Avocado, Tomato & Basil Tortilla, Caesar Dressing, Fresh-Cut Fries

Sides:

Sweet Potato Fries 7 Jumbo Asparagus 8
Fresh-Cut Fries 5 Truffle Parm Fries 7

Kid's Menu:

Kid's Cheeseburger & Fries 12
Hand-Cut Chicken Tenders & Fries 11
6oz Sirloin & Fries* 23
Fish & Chips with Tartar Sauce 16
Grilled Cheese & Fries 10

Parties of 8 or more: One Check will be presented with 20% Gratuity included... *Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions