



In addition to our regular Dinner menu we are pleased to offer the following specials.

APPETIZER

Steamed Mussels 18

Prince Edward Islands mussels tossed with white wine, Sassy Cow heavy cream, shallots, navy beans and house made sausage served with a side of sliced baguettes

ENTREES

Braised Lamb Shank with Polenta 32

Red wine braised Pinn Oak Farms lamb shank over creamy polenta and served with spicy honey roasted carrots topped with lamb jus and parsnips chips

A la carte Ocean Scallops 15

Add two U10 seared scallops to any entrée

DESSERT

Strawberry Crème Brulee 10

Topped with a chocolate covered strawberry and baked meringue

Enjoy a Complimentary Glass of Prosecco with Every Entrée