

- SEASONAL MENU -

- SHARABLES -

FRIED GOAT CHEESE	\$13
with balsamic onion jam and strawberry sauce	
ASIAN BBQ BONELESS RIBS*	\$15
FRIED PICKLE FRIES	\$8
with spicy honey dip	
BLACKENED BEEF TIPS*	\$15
with béarnaise sauce	
STEAMED MUSSELS*	\$13
with garlic and light tomato sauce	
CORN FRITTERS	\$10
with a sweet onion sauce	
CHICKEN LIVER TRUFFLE PATE*	\$20
with truffle salt and grilled baguette	

- SALADS -

FRISÉE SALAD	\$15
with poached egg, candied bacon, red onion	
KALE QUINOA SALAD	\$15
with fried beets, feta cheese, and fava beans sweet Vidalia onion dressing	
ROCKET SALAD	\$15
baby arugula, roasted pear, blue cheese strawberry maple dressing	

HOURS OF OPERATION

MONDAY; CLOSED

TUESDAY: OPEN FOR LUNCH 11:30-3PM
after 3pm -take Out Only

WEDNESDAY: SATURDAY: 11:30AM - 8PM

SUNDAY: BRUNCH BUFFET 11AM-3PM

- MAIN COURSE -

PRIME RIB STEAK BURGER*	\$20	MUSCOVY DUCK BREAST*	\$32
sautéed onion, fried Portobello, gruyere cheese		with a sundried cherry port reduction	
SCALLOP AND SHRIMP FETTUCCINI*	\$32	VEAL CHATEAUBRIAND*	\$35
with smoked tomato Champagne cream sauce		with Béarnaise sauce	
RICOTTA CHEESE GNOCCHI	\$18	CENTER CUT FILET OF BEEF*	\$45
with Pancetta cream add Chicken* \$7 Shrimp* \$10 Scallop* \$15		8oz filet, with garlic herb butter or béarnaise	
MIXED MUSHROOM AND ASPARAGUS RISOTTO	\$18	GRILLED ATLANTIC SALMON*	\$25
add Chicken* \$7 Shrimp* \$10 Scallop* \$15		with a brown sugar, honey and mustard glaze	
AIRLINE BREAST OF CHICKEN*	\$25		
with sautéed pearl onion sauce			

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

- CLASSIC MENU -

- SHARABLES -

SPINACH & ARTICHOKE DIP \$12
with grilled pita bread

ROASTED RED PEPPER HUMMUS \$15
served with grilled pita bread,
celery, and carrot sticks

SOUP DU JOUR
CUP \$5
BOWL \$8

SMOKED CHICKEN WINGS*
6 WINGS \$10
8 WINGS \$13
12 WINGS \$20

sauces - Buffalo mild or hot, Garlic
Parmesan, Asian Zing, BBQ, or
Southwest Dry Rub

- SALADS -

Dressings - Green Goddess, Apple Cider Vinaigrette,
Ranch, Blue Cheese, Caesar, Parmesan Peppercorn or
Balsamic Vinaigrette

CLASSIC CAESAR LARGE \$9
romaine hearts, asiago parmesan
cheese, garlic croutons,
Caesar dressing SIDE \$6

HOUSE SALAD LARGE \$8
mixed greens, grape tomatoes,
shredded carrots, red onions,
cucumbers & cheddar cheese SIDE \$5

FRIED GOAT CHEESE SALAD LARGE \$16
mixed greens, candied walnuts,
granny smith apples, &
panko fried goat cheese SIDE \$8

- SANDWICHES & WRAPS -

ALL AMERICAN BURGER* \$15
8oz Short rib chuck blend, white American
cheese, leaf lettuce, tomato, red onion,
dill pickle & mayo

THE LACRIOX CLUB* \$15
honey roasted turkey, Smithfield ham,
smoked bacon, cheddar cheese,
crisp lettuce, tomato & mayo on wheat bread

BUFFALO OR BBQ CHICKEN WRAP* \$15
crispy fried chicken, cheddar, red onion, leaf
lettuce, tomato, Sweet Baby Rays BBQ sauce
or Buffalo sauce, wrapped in a flour tortilla
-GF available upon request-

CHICKEN CAESAR WRAP* \$15
grilled breast of chicken, romaine lettuce,
parmesan cheese, Caesar dressing
wrapped in flour tortilla
-GF available upon request-

- ENTREES -

12OZ NEW YORK STRIP STEAK* \$40
served with Chimichurri & your choice
of two sides
-Add shrimp \$10 | Scallop \$15-

GRILLED FLAT IRON STEAK* \$30
with caramelized onion & herb butter
& served with your choice of two sides

CHICKEN FLORENTINE* \$25
sautéed breast of chicken topped with
spinach & diced tomato, finished with
a parmesan cream sauce & served
with your choice of two sides

- SIDES -

\$5 SIDES - FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS,
HOUSE CHIPS, PARMESAN RISOTTO OR MASHED POTATOES

\$6 SIDES - CARAMELIZED BRUSSELS SPROUTS WITH SOY GLAZE
DRIZZLE, BAKED MAC AND CHEESE, STEAMED BROCCOLI OR
GRILLED ASPARAGUS