

Winter

seasons  
  
BISTRO AND GRILLE

Dinner  
Menu

**SOUPS**

Italian Wedding Soup ~ cup 3.5, bowl 6    Potato Leek ~ cup 3.5, bowl 6

**SALADS**

**Winter Salad ~ small 4, entrée 7**  
*Frisee, hearts of palm, apples, and Blue Jacket Dairy cheddar curds topped with cider vinaigrette.*

**Caesar Salad ~ small 4, entrée 7**  
*Crisp romaine tossed with parmesan cheese and our classic Caesar dressing, served with pita chips.*

**House Salad ~ small 3.5, entrée 6.5**  
*Mixed greens, cucumber, tomato and red onion lightly tossed with the house lemon vinaigrette -our grandmother's recipe.*

*Add chicken to any salad for 3, add tofu for 2.*

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**APPETIZERS**

**Balsamic Beet Salad**

*Beets, brussel sprouts, feta cheese and polenta croutons drizzled with a balsamic reduction...5.5*

**Flaming Greta**

*Blue Jacket Dairy's halloumi style cheese is seared, doused in brandy and set aflame. Served with warm pita and fruit...9*

**Jerk Beef on Plantain Chips**

*Caribbean inspired pulled beef atop crisp plantain chips...6*

**Smoked Salmon Plate**

*Thin slices of smoked salmon accompanied by bagel chips, cucumber dill cream cheese, hard boiled egg, red onion and caper berries...9*

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**ENTREES**

**ALL ENTREES COME WITH YOUR CHOICE OF A CUP OF SOUP OR SMALL SALAD.**

**Poultry Pot Pie**

*This dish became a favorite of many of our regulars when we featured it as a special this fall. Turkey, duck, chicken and seasonal vegetables in a crock topped with a pastry crust...14*

**Pork Shoulder Braised in Milk**

*Our family friend, Liz Cole, taught us this recipe a few years ago while visiting from Italy. Slices of braised pork are served with spinach and horseradish mashed sweet potatoes ...15*

**New York Strip**

*Char grilled, topped with gorgonzola butter, and served with spinach mashed potatoes. 8 ounce brick...19\* 12 ounce strip...25\**

**Filet of Beef**

*Beef tenderloin filet is char-grilled and finished with a red wine demi-glace. Served with horseradish mashed sweet potatoes...27\**

**Vegetarian Wellington**

*Kudos to Scott, our bartender, for this idea. Seasonal vegetables are layered, topped with a mushroom duxelles and wrapped in puff pastry. Served on a bed of sun dried tomato and spinach cream sauces...15*

**Veal Marsala**

*Traditional veal marsala served on a bed of angel hair pasta...24*

**Leg of Lamb**

*Slow roasted with a rosemary Madeira sauce and served with mint couscous...17.5\**

## DINNER SANDWICHES

DINNER SANDWICHES ARE SERVED WITH STEAK FRIES AND A HOUSE SALAD.

### Bison Burger

*Lean bison char-grilled medium rare and served on a Kaiser roll... 10\**

### Classic Burger

*This half pound burger is made of chopped prime rib char-grilled to your liking –the best burger in town... 10\**

### Chicken and Smoked Gouda

*Grilled chicken breast topped with smoked gouda on foccacia with a spread of roasted garlic aioli... 10*

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## DESSERTS

### Broiled Citrus Supremes

*This dessert was inspired by the broiled grapefruit we had on our very first menu. Grapefruit, orange and lime supremes are topped with brown sugar and rum and broiled until warm and caramelized... 5*

### Warm Chocolate Cake

*An individual warm chocolate cake with a rich, fudgy center is served with a scoop of vanilla ice cream... 7  
(This dessert takes 15 minutes to prepare.)*

### Bread pudding

*This bread pudding is made with buttery croissants and dried cherries. Complemented by a spiced buttered rum sauce... 5*

### Lemon Shortbread Tart

*We pay homage to our Scottish roots with this shortbread tart filled with lemon curd and topped off with a piece of dark chocolate... 7.5*

### Jeni's Ice Cream

*Jeni's Ice Cream is made in Columbus and is available in some fascinating flavors. Your server will let you know which flavors we are currently serving... single 4, double 6*

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## BEVERAGES

Pepsi ~ 2

Diet Pepsi ~ 2

Mountain Dew ~ 2

Sierra Mist ~ 2

Dr. Pepper ~ 2

Pink Lemonade ~ 2

Orange Juice ~ 2.5

Cranberry Juice ~ 2.5

Grapefruit Juice ~ 2.5

Hot Tea ~ 1.25

Coffee ~ 1.25

Iced Coffee ~ 1.5

Chocolate Truffle Hot Cocoa ~ 1.5

Smoothies ~ 3.75

*Four Berry*

*Strawberry*

*Mango Pineapple*

*Peach Pear Apricot*

*Add banana for \$.25*

Chai Latte ~ 3

Espresso ~ 2.5

Macchiato ~ 2.5

Cappuccino ~ 2.75

Latte ~ 3

Steamer ~ 3

Flavorings .60 each

Vanilla, Hazelnut, Caramel, Sugar Free

Vanilla, Sugar Free Hazelnut, Sugar

Free Caramel, Peppermint, Irish Cream

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*\*The consumption of raw or undercooked foods may increase your risk for food borne illness.  
An automatic 18% gratuity will be added to parties of six or more.*