

TO BEGIN

LOCAL KALE, WATERCRESS & ROASTED BEETS
toasted pumpkin seeds, blue cheese, green pears,
apple-cider vinaigrette

CLASSIC CAESAR SALAD
Romaine, shaved Parmesan, garlic herb croutons, tomatoes, salt, pepper,
and house-made Caesar dressing

FALL HARVEST
roasted butternut squash, cauliflower, Brussel sprout leaves,
dried cranberries, goat cheese, spiced walnuts,
white balsamic honey vinaigrette

FRENCH ONION SOUP
Topped with an herb crouton
and melted Provolone & Mozzarella cheeses

BLACK BEAN SOUP
Topped with sour cream, guacamole, pico de gallo, tortilla strips,
and Cheddar Jack cheese

ENTREES

REDFISH NOUVELLE
Lightly blackened and topped with shrimp, scallops, leaf spinach,
and a Mournay sauce; served with rice pilaf and zesty coleslaw

GRILLED 6 OZ. FILET MIGNON AU POIVRE (\$7.00)
Black Angus filet served with asparagus hollandaise, garlic-whipped
Yukon Gold potatoes, and a brandy & peppercorn au poivre sauce

RIGATONI ALA VODKA
chicken, plum tomato cream, roasted garlic, fresh basil
parmeggiano reggiano

MURRAY'S ROTISSERIE CHICKEN
garlic mashed potatoes, baby carrots,
bacon shallot vinaigrette

PORK TENDERLOIN BROCHETTE
gold potato-Brussel sprout hash, dried fig sauce

HORSERADISH CRUSTED SALMON
butternut squash puree, haricots verts, mustard vinaigrette

MUSSELS & SHRIMP FRA DIAVOLO
sauteed mussels and shrimp, spicy plum tomato sauce, bucatini pasta

DESSERT

NATIVE APPLE STRUDEL

CHOCOLATE POT DE CREME

NEW YORK STYLE CHEESECAKE

This menu is not available with substitutions and is not available "To Go".