

## ~ Soups ~

### *Soup Du Jour*

Made fresh in house, ask your server for today's selection

\$7.00

### *1892 Onion Soup*

Onion soup flavored with 1892 traditional ale topped with croutons and mozzarella cheese.

\$9.00

## ~ Salads ~

### *The Mystic*

Cranberries, mandarin orange sections, red onion and candied walnuts on artisan greens topped with fresh parmesan cheese and drizzled with red currant and raspberry vinaigrette.

\$11.00

### *Chipotle Caesar Salad*

Fresh crisp romaine tossed with crisp prosciutto and house made chipotle Caesar dressing.

Topped with garlic croutons and fresh parmesan cheese.

\$9.00

### *Apple Walnut Salad*

Sliced apples and walnuts caramelized with honey, served on a bed of fresh baby spinach.

Drizzled with raspberry dressing.

\$10.00

## ~ Small Plates ~

### *Steakhouse Bites*

Tender pieces of seasoned beef wrapped in bacon. Served with house made garlic parmesan dipping sauce.

\$15.00

### *Scallops Benedict*

Crispy bread topped with prosciutto ham, sliced scallops, hollandaise and green onion

\$14.00

### *Diablo Stuffed Mushrooms*

Mushroom caps filled with diced jalapeño, bacon, cream cheese and cheddar topped with a fresh parmesan breading.

\$12.00

## ~ Beef ~

### *Steak Victoria*

AAA Canadian Angus New York striploin grilled to preferred doneness, complimented by a creamy shallot, mushroom and parmesan sauce

8 oz. \$33.00

10 oz. \$37.00

### *Strawberry Infused Beef Tenderloin*

AAA Canadian Angus beef Tenderloin, grilled to preferred doneness with a strawberry infused dark balsamic vinegar reduction

6 oz. \$38.00

8 oz. \$45.00

## ~ Poultry ~

### *Creamy Bacon Wrapped Chicken*

Bacon wrapped chicken breast stuffed with cream cheese, green onion, red pepper, finished with a parmesan cream reduction

\$26.00

### *Orange Partridgeberry Duck*

Seasoned duck breast seared to your liking and married with an orange partridgeberry white wine sauce

\$34.00

## ~ Seafood ~

### *Mediterranean Stuffed Salmon*

Seasoned Atlantic salmon filled with sundried tomato, spinach and feta, baked and topped with crumbled feta

\$30.00

### *Sicilian Cod*

Pan-fried cod fillet accompanied by a robust cherry tomato, red onion and caper sauce

\$26.00

Entrées served with baked potato, parsley whipped potato, rice pilaf or featured side and vegetable of the day  
Substitute side salad (garden or caesar) for \$2.00 or sweet potato fries with chipotle mayo for \$4.00

## ~ Pastas ~

### *Chorizo & Shrimp Rotini*

Sliced chorizo sausage and jumbo shrimp tossed with sweet peppers and rotini in a spicy tomato sauce  
\$26.00

### *Tuscan Chicken Fettuccine*

Grilled chicken breast tossed with fettuccine and creamy parmesan sauce with cherry tomato, spinach and herbs  
\$25.00

### *Penne Primavera*

A medley of fresh vegetables, herbs and penne pasta toss in a lemony cream sauce  
\$18.00

## ~ Sides ~

Onions sautéed in butter	\$3.50
Sautéed mushroom	\$3.50
Sautéed mushroom and onions	\$4.00
House gravy	\$2.00
Garlic bread (2 Slices)	\$3.50
Garlic Bread with cheese (2 Slices)	\$5.00
Garlic Bread with cheese and bacon (2 Slices)	\$6.00

**Ask your server for today's selection of house made desserts**

## ~ Doneness ~

**Blue Rare:** seared on the outside, completely red throughout, core temperature cool

**Rare:** seared outside and 75% red through the center, core temperature cool

**Medium Rare:** seared outside and 50% red through the center, core temperature cool

**Medium:** seared outside and 25% pink showing inside

**Medium Well:** seared with a slight hint of pink

**Well Done:** seared until 100% brown on the inside