

~ 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