



Opening Acts

(For Additional Appetizers, Ask Your Server About Our Bar Menu)

Soup Du Jour

Made daily using local seasonal ingredients
\$5

French Onion Soup

Our Signature Soup baked with Gruyere and Garlic Herb Croutons
\$7

Mushroom Bonito

An assortment of sautéed Forest Mushrooms, Fresh Sage and Garlic, in Puff Pastry with a White Truffle drizzle
\$8

Lobster Spring Roll

Pan Fried or served Fresh with Ginger-Soy Dipping Sauce
\$8

F&H Soft Corn Tortillas

Your choice of 3 Authentic Mexican Tacos
Marinated Pollo, Carne or Pork served with House Made Tomatillo and Jalapeno Sauce
\$10

Walnut Encrusted Chevre

Creamy French Goat Cheese baked with Peppadew Peppers
\$8

Sambuca Greek Shrimp

Jumbo Shrimp sautéed with Sambuca, Garlic, Tomatoes,
Red Onions, Kalamata Olives and Feta
\$10

Smoked Salmon Salad

Baby Spinach, Crisp Bacon, Red Onion, Chopped Egg, Julienne tomato, Poppy Seed Dressing
\$12

Greenery

Mixed Field Greens

Tomatoes, Cucumbers and Herb Croutons with your choice of House Made Dressing:
Gorgonzola, Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard and Italian
\$5

Classic Caesar

Chopped Romaine, Parmesan, Herb Croutons
\$5

Greek Salad

Chopped Romaine tossed with Cucumbers, Kalamata Olives, Feta Cheese, Red onions,
Local Tomatoes, finished with a Lemon- Dill Vinaigrette
\$5

Add Grilled Chicken or Grilled Shrimp to any of our Salads \$5

Grilled Shrimp Arugula

Market Fresh Arugula with Yellow Teardrop and Grape Tomatoes,
Asiago Cheese, Aged Balsamic
\$10

Roman Chicken Salad

Grilled Chicken, Seedless Grapes, Red Onion, Celery and Walnuts over Chopped Romaine with Herb Croutons
\$10

Executive Chef Trevis Read

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized
Milk may increase your risk of food borne illness.

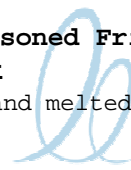
Classic Sandwiches


All Sandwiches served with Kettle Potato Chips or Seasoned Fries and Dill Pickle

Philly/Chicken Cheese Steak

Your choice Steak or Chicken with Peppers and sautéed Onions and melted Provolone Cheese
\$10

Angus Bacon Cheeseburger*





Grilled Half-Pound Angus Beef served on a toasted Kaiser Roll
American Cheese, Tomato, Lettuce and Onion
\$11

Southwestern BBQ Chicken

Bacon, Avocado, Muenster, Chipotle-BBQ on Brioche Roll
\$10

Smoked Turkey BLT Hoagie

Shaved Smoked Turkey, Hickory Bacon, Shredded Lettuce and Julienne Tomatoes on a Whole Wheat Sub Roll
\$8

7" Hand Tossed Pizza

Italian Pie

Pepperoni, Sausage, Meatball, Smoked Mozzarella
\$10

Hawaiian Pizza

Ham and Pineapple
\$10

Pizza Margherita (Add Pepperoni \$1)

House-made Marinara, Roma Tomatoes
Fresh Mozzarella and Basil Chiffanade
\$8

Entrees-(Choice of Two Sides)-Except for Pappardelle and Frittata

Pesto Encrusted Salmon *

8 oz Atlantic Salmon baked with Pesto and Japanese Panko bread
\$20

Flame Broiled Rib Eye *

12 oz lightly seasoned, topped with
Garlic-Tri Colored Peppercorn Butter
\$24

Pappardelle ala Puttanesca Bolognese

A blend of Capers, Garlic, Kalamata Olives, Basil, Red Pepper f
Ground Beef and Roma Tomatoes with Parmesan
\$14

Wild Mushroom-Gorgonzola Stuffed Chicken

Skin on Airline Chicken Breast Stuffed with Mushroom-Gorgonzola
Pan seared and baked, served over a Lemon-Herb Supreme Sauce
\$22

Vegetable Frittata

Sautéed Garden Vegetables, Monterey Jack and Mozzarella
\$14

Bronzed Sea Bass Filet *

Cajun spiced and pan seared then poached with Crawfish A
Topped with Julienne Vegetables and Craw Daddy Tails
\$26

Pan Seared Peppercorn Filet Mignon *

8oz Filet encrusted with Tri-colored Peppercorns topped with Go
Roasted Red and Ancho Pepper Salsa
\$28

Sides (ala carte \$3)

Local Farm Vegetables

Seasoned Fries

Lemon Almond Rice

Baked Potato

Garden Salad

Cup of Soup

Sweet Nothings \$5

Warm Bread Pudding

House-made with Whiskey Sauce
Topped with Vanilla Ice Cream

Colossal Cheese Cake

With Wild Berries, Cream and
Strawberry Puree

Mini Cannoli

Italian Pastries Filled with Sweet
Candied Cream

Mango Sorbet

Made with Jamaican Rum and a Hint
of Lime

Bananas Foster Split

Bananas sautéed with Myers Rum and
Brown Sugar, 2 Scoops of Vanilla,
Chocolate Sauce, Nuts, Whipped
Cream and Cherries

