

Lunch Menu- \$15

SIMPLE

House Salad

*Mixed greens with goat cheese, cherry tomatoes and roasted red peppers*

Soup Du Jour

*Seasonal selection*

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HEARTY

Blackened Shrimp Salad

*Mixed Greens, Roasted Beets, Cherry Tomatoes, Lemon Saffron Dressing*

Steak & Guinness Pie

*Puff pastry, carrots, onion, celery, Guinness & mushroom sauce*

Grilled Chicken Caesar Salad

*Romaine lettuce, herb croutons, Fresh grated parmesan*

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SWEET

Add Something Sweet for \$5

Dinner Menu- \$33

To Start

Traditional Caesar Salad

*Romaine, Parmesan Cheese, Herb Croutons*

Bacon Truffle Deviled Eggs

*Crispy Bacon, Truffle Mayo*

Baked Bone Marrow {Gods Butter}

*Black Lava Salt, Grain Galore Crostini's*

Soup Du Jour

Ask your server for today's Creation

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Main Course

Crab Stuffed Atlantic Salmon

*Lemon butter sauce*

*La Crema Pinot Noir -13*

Steak & Guinness Pie

*Puff pastry, carrots, onion, celery, Guinness & mushroom sauce*

*Guinness Stout -7.5*

PEI Mussels in a Bread Bowl

*Creamy Guinness sauce*

*Saar Trocken Riesling -12*

Lemon Vegetable Risotto

*Seasonal Vegetables with Basil pesto*

*Cambria Chardonnay -11*

\*Hatfield 8 oz. Top Sirloin Steak

*Pink peppercorn sauce, with truffle fries*

*Simi Alexander Valley Cabernet Sauvignon -15*

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SWEET

Baked Cookie Skillet  
*Served warm with vanilla ice cream*  
*Cooked to order, takes up to 10 min*  
Fresh Seasonal Berries & Basil Sugar  
*Tossed in dark balsamic glaze with lemon sorbet*  
Cheesecake  
*Ask your server for today's Creation*

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**\*\*This Item may contain or contains raw ingredients\***  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness.

20% Service Charge will be add to all Parties of 6 and more