

DINNER MENU

STARTERS

Eggplant Crostini

Pan crisped French baguette paired with an eggplant pâté and balsamic glaze.

7

Butterfly Shrimp

Butterflied shell-on shrimp marinated in garlic herb seasoning and served with cocktail sauce.

12

Stuffed Mushrooms

Stuffed mushrooms broiled until golden with a blend of Ricotta, Parmesan, and Mozzarella cheeses and crusted with aromatic garlic and herbs.

11

SALADS

Garlic Kale Caesar

Curly Kale & Romaine tossed with our special in-house garlic & anchovy Caesar dressing. Served with tomatoes, shaved Parmesan cheese, and toasted croutons.

11

Garden Salad

Romaine lettuce, tomatoes, cucumbers, purple onion, croutons.
Served with your choice of golden creamy Italian, French or Ranch dressing.

12

Italian Sausage Soup

Creamy potato, kale, and sausage soup served with a thick-cut slice of warm sourdough bread.

8

MAIN DISHES

Sweet Glazed Steak Tips

Seared steak tips marinated in a saucy garlic sweet-glaze and served with whipped garlic mashed potatoes and sautéed french green beans.

32

Garlic Lamb Chops

Herb-infused local lamb chops from Meadow's Pride Farm seared and served with garlic Parmesan mashed potatoes and roasted asparagus.

29

Smothered Pork Chops

Pan-fried pork chops enveloped in a rich onion and mushroom gravy, paired with french green beans and garlic Parmesan mashed potatoes.

25

Seared Rainbow Trout

Local rainbow trout, seasoned and pan-seared, served alongside garlic Parmesan mashed potatoes and roasted asparagus.

23

RECOMMENDED PAIRINGS

Cabernet Franc With:

*Sweet Glazed Steak Tips
Parmesan Meatball Spaghetti*

Merlot With:

*Garlic Lamb Chops
Parmesan Meatball Spaghetti*

Hard Cider With:

*Smothered Pork Chops
Seared Rainbow Trout*

Rosé With:

*Shrimp Scampi
Seared Rainbow Trout*

Chardonnay With:

*Seared Rainbow Trout
Shrimp Scampi
Creamy Alfredo*

Parmesan Meatball Spaghetti

Saucy house-made Parmesan meatballs made from local beef from Hazy Hollow Farms and local pork from Apple Horse Farms served over classic spaghetti.

17

Shrimp Scampi

Garlic butter shrimp with sautéed onions and bell peppers served over angel hair pasta.

18

Creamy Alfredo

Our house-made creamy Parmesan Alfredo sauce with sauteed mushrooms and asparagus on linguini fini pasta. Add grilled chicken \$8.

15

All main dishes are served with a side salad



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DRINKS MENU

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HARD CIDERS

Elevation

A 750ML Bottle of sparkling Semi-Dry cider featuring locally grown apples, 8.4% abv.

18

Blackberry

A 750ML Bottle made with local blackberries co-fermented with locally harvested apples, 7.10% abv.

19

Shady Lane Shandy

A 750ML Bottle of sparkling semi-dry/medium cider featuring local apples and fresh pressed lemonade, 6.1% abv.

15

COCKTAILS

White Sangria

Specialty White Wine Sangria blend infused with fresh fruit. Available in glass or pitcher sizes.

7/25

Red Sangria

Specialty Red Wine Sangria blend infused with fresh fruit. Available in glass or pitcher sizes.

7/25

WINES

Cabernet Franc

Light-bodied Red with fresh fruit aromatics and soft acidity from Afton Mountain Vineyards.
750ML bottle, 12.5% abv.

9/35

Merlot '19

Full-bodied Merlot, soft and velvety with herbal notes from Afton Mountain Vineyards.
750ML bottle, 12.5% abv.

9/35

Chardonnay

Vibrant Chardonnay with fresh fruit acidity from Afton Mountain Vineyards.
750ML bottle, 12% abv.

8/30

Rosé

Colorful Rosé made from 83% Merlot and 17% Cabernet Franc with crisp berry and fresh fruit undertones from Afton Mountain Vineyards.
750ML bottle, 12% abv.

7/25

MEADS

Strawberry Mead

Sweet strawberry mead in a 375ML bottle from Black Heath Meadery, 10% abv.

20

Sour Cherry Mead

Tart sour cherry mead in a 375ML bottle from Black Heath Meadery, 14% abv.

20

Ginger Mead

Golden ginger mead in a 375ML bottle from Black Heath Meadery.

20

NON - ALCOHOLIC

Sparkling Water

San Pellegrino large 750 ml bottle

5

Iced Tea

Sweetened or unsweetened iced tea, refills included

2

Lemonade

Refreshing lemonade, refills included

3

Shirley Temple

Sprite mixed with grenadine and a maraschino cherry

4

Arnold Palmer

Lemonade & Sweet-Tea Blend

4

Soda

Coca-Cola, Diet Coca-Cola, Sprite

2

DESSERT MENU

Almond Vanilla Six Layer Cake

Famous Hungarian cake by Susanna's Confections. Made with almond meringue and alternating layers of custard buttercream and a fondant glaze.

9

Turtle Cheesecake

A masterpiece from Claire's Cafe. Creamy turtle cheesecake with caramel, chocolate, and pecans.

6

Apple Strudel & Ice Cream

A special treat from Susanna's Confections. Flaky apple strudel served warm with a scoop of vanilla ice cream.

6