



Starters

Cranberry Jalapeño Dip- 10

Cranberry relish, cream cheese, jalapeño, fresh bread.

Spiced Watermelon- 11

Watermelon, spiced honey, pistachio, fresh basil, feta.

Potato Pancake- 10

House made potato pancakes, apple marmalade.

Sicilian Olive Bruschetta- 12

Green and kalamata olives, capers, onion, celery, fresh bread.

Soup Du Jour

Cup- 5.50

Bowl- 7

Salads

Settlers Cobb Salad- 17

Mixed greens, hard boiled egg, tomato, feta cheese, bacon dust, chicken breast, poppyseed french and parmesan peppercorn dressing.

House Chop Salad- 13

Mixed greens, cucumber, tomato, carrot, red onion, parmesan, balsamic vinaigrette.

Hand Helds

served with house made chips

Cranberry Turkey- 15

Sliced turkey, havarti, tomato, house cranberry mayo, on wild rice cranberry toast.

Tuna Melt- 16

House made tuna salad, tomato, sharp cheddar, on ciabatta.

Cuban- 17

House pork tenderloin, ham, pickle, mustard, swiss, on ciabatta.

Menu designed by Bryan Dorsey & John D'Amico

Burgers

(served with house made chips)

House Burger- 16

Angus beef, bacon, caramelized onion, pickle, leaf lettuce, tomato, and sharp cheddar on brioche bun.

Mushroom and Swiss- 16

Angus beef, grilled mushroom, leaf lettuce, tomato, parmesan peppercorn dressing, and swiss cheese on brioche bun.

Pasta

(house made wide cut pasta)

add chicken(5), shrimp(7), salmon(7), or angus beef(6)

Ratatoulli- 16

Sauteed zucchini, squash, tomato, onion, and roasted garlic tossed in marinara. Topped with feta cheese and fresh basil.

Scampi- 16

Sauteed mushroom, onion, peas, and sun dried tomato tossed in a garlic butter white wine reduction. Topped with parmesan and parsley.

Stroganoff- 15

Sauteed mushroom, caramelized onion, and roasted garlic tossed in a rich cream sauce. Topped with parmesan cheese.

Entrees

Served with fingerling potatoes and roasted vegetable medley

Bourbon Apple Pork- 20

Thick cut seared pork tenderloin glazed with house marmalade and spiced apples. Topped with bourbon candied walnuts.

Old World Rouladen- 22

Thinly sliced beef wrapped around caramelized onion, bacon, pickles, and havarti cheese. Topped with Chef Tom's Old World onion gravy. Our take on a German classic.

Seattle Salmon- 23

Grilled Alaskan salmon topped with melted jalapeño cream cheese, charred lemon, and toasted sesame seeds.

Chicken Florentine- 22

Mediterranean seasoned chicken served on a bed of sauteed spinach, tomato, and onion. Topped with a roasted garlic infused oil and fresh basil.

FRIDAY FISH FRY:

Breaded pan-fried cod(3pcs)-18 or perch(4pcs)-19

Baked lemon-herb cod(3pcs)-18 (gf)

Choice of: potato pancakes, potato wedges, or vegetable medley

Served with home made coleslaw and tartar sauce