

STARTERS

- SOUP OF THE DAY

\$8
- GARLIC BREAD

\$9

Baked Pull-Apart Bread with Garlic Butter and Herbs,. Add Cheese for \$3
- CEASAR SALAD

\$12

Romaine Lettuce with Homemade Cesar Dressing, Shaved Parmesan, Crispy Capers, Croutons and Bacon Bits
- TOMATO BISQUE

\$8

Creamy Tomato Soup Simmered with Herbs, Garlic, and a Touch of Basil
- FRENCH ONION SOUP

\$12

Slow-Cooked Caramelized Onions in a Rich Beef Broth, Topped with Toasted Baguette and Melted Swiss and Parmesan Cheese

- BEEF CARPACCIO

\$22

Thinly Sliced Raw Beef with Arugula, Shaved Parmesan, Crispy Capers, Pickled Red Onions and Balsamic Glaze
- SHAVED RADISH SALAD

\$12

Shaved Radishes, Roasted Beets, and Green Apples Tossed with Pumpkin Seeds and a Poppy Seed Vinaigrette
- BAKED BRIE

\$16

Rich and Creamy Oven-Baked Brie Topped with Cranberry Maple Syrup Jam,, Served Warm with Toasted Bread
- WINGS

\$12

Korean-Style Served with Coleslaw

MAIN COURSES

- SEARED DUCK BREAST

\$45

Duck Breast seared with a Maple Orange Glaze, served with Crispy Potatoes and Brussel Sprouts & Pomegranate Salad
- LAMB CHOPS

\$38

Grilled Lamb Chops topped with Chimichurri Sauce served with Mashed Potatoes and Brussel Sprouts & Pomegranate Salad
- CHICKEN PARMESAN

\$28

Breaded Chicken with Marinara and Melted Cheese, served with Pasta and Ceasar Salad
- MARINARA MUSSELS

\$24

Mussels in a Rich Tomato Garlic Sauce, with Herb Salted Garlic Parmesan Fries
- FAMOUS FISH & CHIPS

\$25

Beer Battered and Fried, served with Coleslaw, Herb Salted Garlic and Parmesan Fries and Spicy Aioli
- BEEF BURGER

\$25

Caramelized Onions, BBQ Sauce, Swiss Cheese, Lettuce, Pickled Red Onions, served with Herb Salted Garlic Parmesan Fries
- KASSIE'S SURF & TURF

\$50

Filet Mignon paired with Garlic Butter Scallops, served with Potato Wedges and Roasted Brocoli, with a side of Peppercorn Sauce
- STUFFED BELL PEPPERS

\$22

Bell Peppers stuffed with Italian Sausage, Rice, Diced Tomatoes, and Sundried Tomato Pesto, topped with Feta

CHEF'S SELECTION
STEAK

SERVED WITH GREEK-STYLE
POTATO WEDGES AND ROASTED
BROCCOLI, SIDE OF
PEPPERCORN SAUCE

MARKET PRICE

- PISTACHIO CRUSTED SALMON

\$25

Oven-Roasted Salmon with Crunchy Pistachio Crust, served with Crispy Potatoes and Garlic Sautéed Green Beans
- SEAFOOD PASTA

\$30

Pasta tossed in White Pernod Sauce with Shrimp, Scallops, and Mussels
- PUMPKIN GNOCCHI

\$22

Gnocchi Tossed in a Creamy Pumpkin Sauce and Spinach, topped with Tomato Oil and Roasted Pumpkin Seeds
- SPAGHETTI BOLOGNESE

\$20

Traditional Spaghetti, topped with Bolognese Ragu

EXTRAS

- Peppercorn Sauce

\$3
- Spicy Mayo

\$2
- Fries

\$4
- Green Beans

\$4
- Bread

\$4
- Croustinis

\$4
- Coleslaw

\$4
- Roasted Brocoli

\$5
- Cheese

\$3
- Beef Patty

\$8
- House Salad

\$5
- Small Ceasar Salad

\$5