



# The Kitchen

## Entrees

## Appetizers

- Asian Meatballs served with a hearty, tangy sauce \$10.00
- Pumpkin, honey, goat cheese dip served with crostini \$10.00
- Fried duck wings with pomegranate-jalapeno glaze \$12.00

## Soup & Salad

- Spinach with poached pear, candied pecans, red onion, blue cheese & Dijon vinaigrette \$10.00
- Romaine lettuce served with apples, dried cranberries, asiago crisp & an orange-honey vinaigrette \$10.00
- French Onion (one size) \$6.00
- Shrimp & Corn Chowder \$3.00/cup \$5.00/bowl

- All entrees are served with a house salad & your choice of dressing.*
- Grilled cheese- havarti cheese with sliced tomatoes, & bacon jam. Served with housemade chips \$14.00
  - Lobster mac & cheese \$24.00
  - Pumpkin-sage risotto with chicken sausage \$16.00
  - Beef Bourignon served with mashed potatoes \$22.00
  - Sausage & cornbread stuffed pork tenderloin with cranberry demi glace. Served with mashed potatoes & vegetable of the day. \$20.00
  - Pierogies with onion-apple-jalapeno sauté & braised purple cabbage served over a pumpkin sour cream sauce \$16.00
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.