

Fireside Lunch

January 12th - February 7th

Starters

Soup of the Day- A homemade specialty soup prepared daily in house. Please see your server for today's option. \$2.75

Soup of the Week- A homemade specialty prepared for the week. Please see your server for this week's option. \$2.75

House Salad  -Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)

Caesar Salad  -Chopped romaine, parmesan cheese, and house made croutons, tossed in Caesar dressing. \$2.75 (290 cal.)

Mary Kay Salad  Romaine lettuce, garbanzo bean, red onion, bacon and blue cheese crumbles with Italian and blue cheese mix dressing. \$2.75 (300 cal.)

Mixed Fruit  Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Handhelds & Entrée Salads

Egg Salad Sandwich  Diced eggs in a mayonnaise-based dressing, lettuce and tomato on a croissant. \$7.50 (500 cal.)

Signature Burger- Smash style griddle seared beef burger with shredded lettuce, tomato and onion, on a toasted brioche bun. \$7.50 (550 cal.)

Sloppy Joe  Sautéed beef, peppers and onions in a tangy tomato sauce, served on a toasted brioche bun. \$7.50 (455 cal.)

Pepperoni Flatbread  Baked flat bread topped with pepperoni, mozzarella, and tomato sauce. \$7.75 (550 cal.)

Apple Creek Salad   Mixed greens with toasted pecans, dried cherries, blue cheese, apple and house made Dijon-apple vinaigrette. Add grilled chicken \$7.50 (220 cal.), salmon \$11.00 (240 cal.), or tofu \$4.00 (90 cal.)

Farm & Sea

Chicken Lo Mein  Chicken Breast, mixed vegetables, ginger, garlic and sesame oil, with lo mein noodles. \$10.50 (490 cal.)

General Tso's Chicken  Tempura battered white meat chicken with steamed broccoli tossed in a sweet and spicy sauce. Served over white rice. \$10.50 (510 cal.)

Fried Pork Chop  Buttermilk, pork loin, spices and breadcrumbs. \$8.00 (410 cal.)
Mushroom brandy cream sauce. \$12.50 (255 cal.)

Grilled Chicken Breast  Herb marinated chicken breast grilled over an open flame. \$8.00 (220 cal.)

Chasseur Chicken Thigh   Seared chicken thigh, braised in a demi glace sauce with tomato, shallot, mushroom, garlic, and brandy. \$8.25 (240 cal.)

Cheese Ravioli with Marinara Sauce   Cheese stuffed ravioli tossed in our marinara sauce then finished with parmesan cheese. \$7.75 (405 cal.)

Shrimp Scampi over Linguine  Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic. \$12.50 (435 cal.)

Pan Seared Salmon  Pan seared salmon filet. \$11.00 (280 cal.)

New England Style Haddock  Pan seared haddock topped then finished with a crust of ritz crackers, breadcrumbs, fresh herbs and lemon. \$11.50 (255 cal.)

Tuscan Salmon  Seared salmon filet topped with olives, tomatoes, scallions and feta cheese. \$12.00 (590 cal.)

Pan Seared Trout   Seasoned and seared trout. \$11.75 (250 cal.)

Sides

Rice Confetti (55 cal.)

Mashed Yukon Gold Potatoes (130 cal.)

Baked Potato (220 cal.)

Roasted Butternut Squash (120 cal.)

Wedge Fries (200 cal.)

Mixed Fruit (40 cal.)

Honey Glazed Carrots (130 cal.)

Blistered Cherry Tomatoes (30 cal.)

Steamed Broccoli (40 cal.)

Green Beans with Tomatoes (35 cal.)

Grilled Asparagus (30 cal.)

Sautéed Bok Choy (35 cal.)

Available Plain: Carrots, Broccoli, Green Beans, Asparagus

Gluten Friendly Bread & Pasta Options Available

 New for January |  4 g saturated fat, 10 g added sugar |  Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.