



## **Dinner Menu**

Served Wednesday-Sunday

(Tuesday Night is Pub Night)

### **WINES BY THE GLASS**

Our wines by the glass are from the top producers, the most prominent wine growing regions, and better yet, poured into the top rated stemware available. [Click here for our wines by the glass menu.](#)

### **SMALL PLATES**

our version of appetizer sized plates to offer a variety of flavors

#### **Soups**

##### **Classic French Onion**

Baguette Crouton and Melted Jarlsburg

8.95

##### **Jerry Aaron's Favorite**

Shrimp, Scallops, Sauterne Leek Cream, Scallions

9.95

##### **Harvest Squash Soup**

Butternut/Toasted Pumpkin Seeds

7.95

## **PLATES**

### **Sweet Corn Tamale Fritters**

Ancho Chili Sauce/Sriracha Crema

11.95

### **Avocado Egg Rolls**

Avocado, Red Onion, Sundried Tomato, Cashew Dipping Sauce

13.95

### **Fresh Burrata**

Local Tomato Relish, Baguette Toast

14.95

### **Parmesan Dumplings**

Ricotta & Parmesan/Roasted Chestnuts Sage Brown Butter/Toasted Pepitas

12.95

### **Ahi Tuna "Two Way"**

Lightly Seared, Garlic Soy, Wasabi, Raw Cubed Ahi, Ponzu,

Sesame Ginger, Peanuts, Seaweed Salad

14.95

### **Vietnamese Salmon Spring Rolls**

Sesame Crusted, Seared Rare, Mango Cucumber, Jicama Wrap, Wasabi Aioli

13.95

### **P.E.I. Mussels & Frites**

Slow Simmered/Roasted Poblano, Garlic Broth/Carrot Parsnip Frites

14.95

### **Artichokes Casino**

Baked, Artichoke Hearts, Lump Crab, Yellow Pepper Coulis, Casino Sauce

15.95

### **Tuscan Flatbread**

White Bean Artichoke Hummus Sundried Tomato Pesto

13.95

### **Louis' Special Crispy Calamari**

Triple Citrus Cole Slaw/Sweet & Sour Chili Sauce

13.95

**Beer Braised Pork Shoulder**

Mashed Sweet Potato/Grain Mustard Maple Ale Reduction

13.95

**Perfect Little Filet Mignon**

Pan Seared, Four Ounce, Sweet Fig, Glace de Viande

15.95

**Baby Spinach Salad**

Mushrooms, Hickory Smoked Bacon Shoestring Potatoes,  
Sharp Cheddar, Sunny Side Egg, Sweet & Sour Dressing

12.95

**Fruit & Nut Salad**

Chopped Romaine, Apples, Strawberry  
Dried Cherries, Salt Roasted Almonds  
Pepitas, Smoked Gouda, Lime Vinaigrette

13.95

**Wonderful House Salad**

Mixed Greens, Diced Pears, Spiced Pecans, Stilton Cheese, Apple Dijon Vinaigrette

7.95

**LARGE PLATES**

served with our wonderful house salad of mixed greens,  
diced pears, spiced pecans and imported stilton tossed  
in our apple cider dijon vinaigrette Free Range Chicken Breast  
Skin On/Boneless Chicken Breast, Bourbon Soaked Yellow Raisins,  
Apple Cider, Glaze/Wild Rice Pecan Pilaf

25.95

**Pan Seared Muscovy Duck Breast**

Blood Orange Pomegranate Reduction Ginger/Roasted Apricot Barley Pilaf

28.95

**Grilled Berkshire Pork Chop**

Fresh Plum Red Wine Reduction, Butternut Squash Hash

27.95

**Grilled Baby Lamb Chops**

Roasted Red Pepper Hazelnut Romesco, Whipped Cauliflower/Caramelized Fennel  
31.95

**Ultimate Burger**

Pretzel Bun, Bacon Tomato Relish, Onion Mushroom Gruyere Gratin, Baked Potato Fries  
22.95

**Miso Marinated Beef Tenderloin**

Honey Chestnut Butter/Crispy Rice Baby Onions/Julienne Potato  
34.95

**Black Angus Coulette Steak**

Mashed Sweet and White Potatoes, Horseradish,  
Mustard Demi Glace, Angel Hair Onion Rings  
31.95

**Hudson Valley Brook Trout**

Brown Butter, Capers, Lemon Segments, Roasted Potatoes  
28.95

**Grilled Shrimp**

Creamed Corn/Crispy Pancetta, Smoked Tomato Jam  
28.95

**Pan Seared Chilean Sea Bass**

Coconut Chili Lime Broth/Julienne Asian Vegetables/Roasted Fingerling Potatoes  
32.95

**Broiled Atlantic Salmon Seville**

Tangy Orange Marmalade/Local Goat Cheese/Roasted Potatoes  
28.95

**Lobster Risotto**

Fresh Maine Lobster, Asparagus, Shaved Asiago, Arborio Rice  
32.95

**Shellfish Pasta**

Linguini, Maine Lobster, Shrimp, Scallops, Baby Clams,  
Garlic, White Wine Reduction  
32.95

**Harvest Vegetable Pasta**

Bowtie/Roasted Brussels/Cauliflower  
Shallots/Butternut Squash/Shaved Fontina/Aged Balsamic Reduction  
25.95

**Caesar Mixed Grille**

Salad of Romaine/Herbed Croutons Shaved Asiago/Thai Shrimp  
Grilled Chicken/Filet Mignon  
26.95

**SIDE PLATES**

Harvest Vegetables 8.00  
Sautéed Asian Vegetables 8.00  
Whipped Cauliflower 7.00  
Wild Rice Pecan Pilaf 7.00  
Carrot & Parsnip Frites, Scallion Aioli 7.00  
Roasted New Potatoes 6.00  
Butternut Hash 7.00  
Apricot Barley Pilaf 7.00  
Grilled Vegetables 8.00



All prices listed are at the time of this page creation. Please confirm at the restaurant.