

BEGIN

HOUSE SALAD 5
mixed field greens, lemon vinaigrette, selected herbs

BABY SPINACH SALAD 7
raspberries, blueberries, toasted walnuts, gorgonzola, light poppy seed dressing

ROMA TOMATO & BUFULA MOZZARELLA SALAD 8
avocado oil, sea salt, honey, aged balsamic

CRISPY CALAMARI 8
double dipped panko, mild thai sauce, chilled bok choy salad

SHRIMP HABANA 9
hickory smoked bacon wrapped shrimp, fiery habanero sauce, mango salsa

TOMATO BASIL BRUSCHETTA 5
grilled ciabatta, olive oil, sea salt, diced tomato, fresh basil

BLUE CORN TORTILLA CHIPS & GUACAMOLE 7
home made guacamole

BAR FARE & SMALL PLATES 9

ANGUS SLIDERS
with crunchy half-sour pickle chips

THREE LITTLE PIGS
trio of tangy carolina style pulled pork sandwiches

RAVIOLI
breaded & lightly fried ricotta-filled ravioli served with marinara sauce

MAC & CHEESE
creamy baked macaroni shells, topped with tomato & crispy bacon

MARYLAND CRAB CAKES
three mini, sautéed maryland crab cakes, horseradish-basil remoulade

CHEDDAR INFUSED BREADED JALAPENOS
served with ranch dressing

HOMEMADE POTATO-CHEESE PIEROGIES
caramelized onions, crumbled hickory-smoked bacon, crème fraiche

WINGS
choose from our three distinctive spicy recipes: chipotle, sriracha & caribbean jerk

PASTAS

PARMIGIANA	11
<i>fresh locatelli & mozzarella, penne marinara</i>	
RIGATONI & MEATBALLS	14
<i>old country meatballs, house marinara</i>	
LOBSTER RAVIOLI	18
<i>handmade sicilian inspired lobster ravioli, creamy vodka sauce</i>	
CHICKEN SORTINO	15
<i>capellini, roasted tomato sauce, grilled free range chicken, bufala mozzarella</i>	

NEXT

MARINATED ROASTED CHICKEN	15
<i>free range chicken, rosemary, roasted baby garlic, cracked peppercorn, lime</i>	
GRILLED SKIRT STEAK	17
<i>pomegranate reduction</i>	
CITRUS BROILED RED SNAPPER	18
<i>blood orange glaze, grilled clementine supremes, cilantro</i>	
GRILLED SALMON	16
<i>cucumber puree</i>	

ALL ENTREES PLATED WITH YOUR CHOICE OF TWO SIDE DISHES

SIDES

4

HORSERADISH WHIPPEP POTATOES
GARLIC LIME-CILANTRO FRIES
LOCATELLI CRUSTED RED POTATOES
SPINACH WITH ROASTED GARLIC
SAUTEED SEASONAL VEGETABLES
COUSCOUS PILAF

SANDWICHES & BURGERS

OUR BURGER

11

(Yes, this one goes to eleven)

eleven ounces of 100% angus beef, char-broiled, traditional fixins

STEAK SANDWICH

13

thinly sliced butcher's beef tenderloin, toasted garlic bread

GRILLED CHICKEN SANDWICH

9

free range chicken breast, roasted red pepper, fresh basil, cilantro mayonnaise, ciabatta bread

VEGGIE BURGER

8

made in-house, arugula, roma tomato

GRILLED CHEESE

6

secret blend of four cheeses, 5-grain bread

THE LACKAWANNA

9

grilled portobello mushrooms, garlic toasted focaccia, dijon mayo, baby spinach

(SANDWICHES ARE SERVED WITH COLE SLAW & YOUR CHOICE OF FRIES OR HOUSE SALAD)



EXECUTIVE CHEF FRANCIS SAMU

***\$1 SUPPLEMENT FOR ADDITIONAL CHEESES & TOPPINGS**

***GLUTEN FREE, LOW-CARB & VEGAN OPTIONS ARE AVAILABLE.**

***ALL BAKED GOODS & MEATS ARE PROVIDED BY LOCAL PURVEYORS. ALL PRODUCE SERVED ON OUR MENUS IN THE SUMMER & AUTUMN WILL BE LOCALLY GROWN AS WELL.**

A 20% gratuity will be added to all parties of 6 or more

DESSERTS

FRESH FRUIT SORBET 4
flavors: lemon, orange, & coconut

ICE CREAM 5
flavors: vanilla, chocolate, & strawberry

CHEESE PLATE 9
assorted european & american cheeses, fresh fruit

FRESH FRUIT 7
sweetened yogurt

