

# Lunch Menu

## STARTERS

### French Onion Soup | \$6

French Baguette / Caramelized Onions /  
Beef Broth / Swiss Cheese

### Soup Du Jour | Cup \$4 / Bowl \$8

Made Fresh Daily

### Poutine | \$7 / \$10

French Fries / Beef Gravy / Cheese Curds

### Yahni Greens | \$15

Escarole / Prosciutto / Hot Cherry Peppers /  
Garlic / Pecorino Romano / Breadcrumbs

## Flatbreads

### Caprese | \$12

Sliced Tomato / Fresh Mozzarella Cheese /  
Basil / Balsamic Glaze

### Chicken | \$14

Chicken / Prosciutto / Dates / Goat Cheese /  
Balsamic Glaze

### Wings (10 ct) | \$16

Choice of Buffalo / Barbecue / Everything / Honey  
Sriracha / Served with bleu cheese and celery

### Classic Caesar Salad | \$8 / \$14

Lightly Dressed Romaine / Anchovies /  
Hard-Cooked Eggs / Shredded Parmesan / Crostini

### 10-Layer Chopped Salad | \$14

Celery / Iceberg Lettuce / Water Chestnuts /  
Onion / Egg / Peas / Grape Tomatoes / Bacon /  
Parsley / Parmesan Cheese / Sugar /  
Mayonnaise

#### ADD TO YOUR SALAD:

Grilled Chicken (6oz) | \$6    Salmon (8oz) | \$12  
Steak (4oz) | \$10                Shrimp (4pc) | \$12

## SIDES

Fries | Chips | Fresh Fruit

Sweet Potato Fries | Onion Rings

## ENTRÉES

### Cutting Board Sandwiches\* | \$12

(Select one from each category)

**Bread:** White / Wheat / Rye / Sourdough / Wrap

**Meat:** Turkey / Ham / Tuna Salad / Chicken Salad

**Topping:** American / Swiss / Cheddar / Bacon +2 / Avocado +2

**Condiment:** Mayo / Mustard

Extra Meat | \$2

Extra Bacon | \$2

### Rueben\* | \$13

Rye Bread / Corned Beef / Swiss Cheese /  
Sauerkraut / 1000 Island Dressing

### Blackened Smash Burger\* | \$15

Brioche Bun / Double Beef Patties / Caramelized  
Onions / Crumbly Blue Cheese / Bacon

Extra Beef Patty | \$3

### Chipotle Smash Burger\* | \$15

Brioche Bun / Double Beef Patties / Monterey Jack  
Cheese / Chimichurri / Bacon

Extra Beef Patty | \$3

## Tacos

Served with Mexican Street Corn

Choice of Corn or Flour Tortilla

### Carne Asada | \$12

Carne Asada / Chimichurri / Cotija Cheese / Salsa

### Chicken | \$12

Chicken / Chipotle Aioli / Pepper Jack Cheese / Bacon

### Fish | \$12

Fish / Mango Slaw / Avocado Crème Fraîche / Sriracha Mayo

### Fish Sandwich\* | \$12

Fried Haddock / Tartar Sauce / Lettuce

### Open-Face Steak Sandwich\* | \$20

Focaccia / Ribeye / Horseradish Cream Sauce /  
Onion Rings

### Stir-Fry | \$14

Chicken / Mixed Vegetables / Rice / Stir Fry Sauce

\*Served with choice of one side

# Dinner Menu

## STARTERS

### French Onion Soup | \$6

French Baguette / Caramelized Onions / Beef Broth / Swiss Cheese

### Soup Du Jour | Cup \$4 / Bowl \$8

Made Fresh Daily

### Shrimp Cocktail | \$14

Poached in White Wine / Fresh Lemons / Pink Peppercorns / Cocktail Sauce

### Charcuterie Board | \$22

Cheese / Fresh Sliced Meats / Marcona Almonds / Honeycomb / Fresh Fruit / Grilled Crostini / Olives / Jam

### Arancini | \$12

Arborio Rice / Prosciutto / Parmesan Cheese / Breaded & Fried / Marinara Sauce

### Fried Calamari | \$16

Lightly Breaded / Banana Peppers / Cocktail Sauce

### Yahni Greens | \$15

Escarole / Prosciutto / Hot Cherry Peppers / Garlic / Pecorino Romano / Breadcrumbs

### Classic Caesar Salad |

#### Starter \$8 / Entrée \$14

Lightly Dressed Romaine / Anchovies / Hard-Boiled Eggs / Grated Parmesan / Crostini

### 10-Layer Chopped Salad | \$14

Celery / Iceberg Lettuce / Water Chestnuts / Onion / Hard-Boiled Egg / Peas / Grape Tomatoes / Bacon / Parsley / Parmesan Cheese / Sugar / Mayonnaise

### House Salad | \$6

Spring Mix Greens / Cherry Tomatoes / Cucumbers / Red Onion / Olives

#### ADD TO YOUR SALAD:

Grilled Chicken (6oz) | \$6    Salmon (8oz) | \$12  
Steak (4oz) | \$10         Shrimp (4pc) | \$12

## BUTCHER BLOCK

SERVED WITH SEASONAL VEGETABLES & CHOICE OF SIDE

### Filet Mignon | \$35

6 oz Center Cut / Grilled

### Ribeye | \$32

12 oz Cut / Grilled

### Veal Chop | \$48

12 oz French Style Bone-in / Grilled

#### STEAK ENHANCEMENTS:

Chimichurri +2 / Mole +2 / Bearnaise +2 / Grilled Shrimp +12

## SEAFOOD

SERVED WITH SEASONAL VEGETABLES & CHOICE OF SIDE

### Fresh Haddock | \$20

Choice of:  
Baked Oreganata / Francaise / Fried

### Seared Scallops | \$46

Lemon Herb Butter

### Salmon | \$28

Walnut Crusted / Dijon Mustard / Honey Glaze

## ENTRÉES

### Organic Chicken | \$28

Roasted / Thyme Cream Sauce / Served with Roasted Parsnips, Brussel Sprouts, Carrots and Celery / Choice of Side

### Meatloaf | \$20

Beef / Smoked Glaze / Seasonal Vegetables / Whipped Potato

### Bolognese | \$22

Beef Marinara Sauce / Pasta / Parmesan Cheese

### Stir-Fry | \$20

Sauteed Chicken / Mixed Vegetables / Rice / Stir-Fry Sauce

### Yahni Riggies | Chicken \$22 / Shrimp \$26

Sweet Bell Peppers / Onions / Mushrooms / Cherry Peppers / Tossed with Rigatoni / Blush Sauce

### Chicken Francaise | \$24

Egg Dipped and Sauteed with Lemon, Butter & Sherry / Cappellini

## SIDES

### Baked Potato

### Baked Sweet Potato

### Whipped Potato

### Wild Rice Pilaf

### Risotto

### Seasonal Vegetables

# White Wine

## CHARDONNAY

**Kendall Jackson | Glass \$10 / Bottle \$38**

California | Beautifully integrated tropical flavors such as pineapple, mango and papaya, with citrus notes.

**La Crema Monterey | Glass \$14 / Bottle \$54**

California | Aromas of Meyer lemon, grilled pineapple and guava followed by nectarine, papaya and lemon-tangerine.

**Louis Jadot Bourgogne | Bottle \$52**

France | Long and pale, with aromas of green apple, pear, and crushed stone, complemented by citrus and tropical fruit flavors, balanced acidity.

**Rombauer | Bottle \$80**

California | Aromas of ripe peach, melon, and chamomile with a pie crust backdrop. The bright palate features nectarine and subtle spice.

## SAUVIGNON BLANC

**Kim Crawford | Glass \$11 / Bottle \$42**

New Zealand | Fresh and juicy with ripe, tropical flavors of passion fruit, melon, and stone fruit.

**Kono | Glass \$12 / Bottle \$45**

New Zealand | Luscious flavors of lemon zest and guava combined with notes of currant leaf and fresh bell pepper.

**Cloudy Bay | Bottle \$60**

New Zealand | Stone fruit and citrus stand out, while minerality provided balance.

## PINOT GRIGIO

**Cavazza | Glass \$8 / Bottle \$30**

Italy | Crisp and mineral flavor, enhanced by a balanced citrus aftertaste.

**Santa Margherita | Glass \$13 / Bottle \$50**

Italy | Dry, with intense aromas and appealing flavors of Golden Delicious apples and citrus.

## RIESLING

**Relax | Glass \$8 / Bottle \$30**

Germany | Slightly dry with an enticing fruity bouquet. Shows intense flavors of apples and peaches, with a hint of citrus.

## MOSCATO

**Cupcake | Glass \$9 / Bottle \$34**

Italy | Delicate floral aromas of jasmine, hibiscus and wildflowers complement the flavors of melon, honeysuckle and orange blossom.

## ROSÉ

**Beringer | Glass \$8 / Bottle \$30**

California | Fresh red berry, citrus and melon aromas and flavors.

**Whispering Angel | Glass \$12 / Bottle \$45**

France | Pale rose color with pretty aromas of lavender, rosehip, strawberries, cherries and cloves.

## SPARKLING WINE

**Lunetta Prosecco | Glass \$9**

Italy | A refreshing, dry and harmonious Prosecco with crisp fruity flavors and a clean finish.

**Lunetta Sparkling Rosé | Glass \$9**

Italy | Red berry characters on the nose and palate leading to a fresh, delicate and incisive finish.

**La Marca Prosecco | Bottle \$40**

Italy | Lively effervescence, with aromas of citrus and honeysuckle. Fruity flavors of green apple, peach, and lemon, finishes with a hint of sweetness.

**Brilla Prosecco Rosé | Bottle \$35**

Italy | Fruity notes that remind of peach, green apple and lemon. Floral notes of acacia and rose.

**Chandon | Bottle \$62**

California | Dry, citrusy sparkling wine with flavors of pear, strawberry, apricot, and citrus, bright acidity, and a creamy texture.

**Veuve Clicquot Brut | 750 mL \$110 / 375mL \$60**

France | Structured by Pinot Noir, it offers flavors of pear, peach and pastry enhanced by a touch of dried fruit.

**Veuve Clicquot Brut Rosé | Bottle \$115**

France | Rich, aromatic champagne with vibrant red and black fruit flavors, spices, and pastry notes, and a generous, elegant nose of fresh fruit.

# Red Wine

## MERLOT

**Bread & Butter | Glass \$8 / Bottle \$30**

California | Expressive notes of rich plum, dark cherry and sweet baking spice.

**Charles Krug | Bottle \$65**

California | Black cherry, plum, and vanilla, with dark berry and mocha flavors.

## PINOT NOIR

**Red Diamond | Glass \$8 / Bottle \$30**

California | Bright cranberry and raspberry aromas lead into bold black cherry flavors that present a touch of spearmint on the crisp long finish.

**Belle Glos | Bottle \$80**

California | Rich fruit flavors and balanced acidity, with red currant and cherry notes.

**Wine Enthusiast 92**

## CABERNET

**Josh | Glass \$10 / Bottle \$38**

California | Round and juicy with flavors of blackberry, toasted hazelnut and cinnamon.

**Bonanza by Camus | Glass \$13 / Bottle \$50**

California | Features flavors of dark berries, vanilla and toasty bread with silky tannins.

**BV Cabernet | Bottle \$60**

California | Flavors of red and black cherries, black currants, and ripe fruit, with hints of lavender, violet, and cola nut, a full body, medium to full tannins, and a rich, dark burgundy color.

**Caymus | Bottle \$100**

California | Currant, blackberry, cherry, bell pepper, olive, asparagus, spice, ginger, oak and vanilla.

**Silver Oak Alexander Valley | Bottle \$100**

California | Black currants, blackberry, and black cherry, with velvety tannins, a hint of vanilla, toasty oak spices.

**Duckhorn | Bottle \$115**

California | Aromas of spiced blackberry, blueberry cobbler, black currant, milk chocolate, and licorice, with lively acidity.

**Wine Spectator 93, James Suckling 93**

## CHIANTI

**Poggerino Classico | Glass \$10 / Bottle \$40**

Italy | Ruby red color with notes of blackberries, cherry, leather and red currant touched by vanilla and licorice spice.

## MALBEC

**Bodegas Salentein | Glass \$12 / Bottle \$44**

Argentina | Offers flavors reminiscent of ripe red berries with a fine concentration and sweet tannins.

## BORDEAUX

**Clarendelle | Bottle \$38**

France | Bright ruby-red color with fresh, fruity aromas. The vibrancy of the bouquet follows through to the palate, accompanied by notes of red fruit, black current and cherry. Fine silky tannins and pronounced minerality.

**Chateau Pez St. Estephe | Bottle \$55**

France | Refined and elegant, with notes of blackcurrant, violet, mocha, vanilla, spices, and licorice

## RED BLENDS

**Ruffino Modus | Bottle \$40**

Italy | Features deep, fruity plum and intense cherry flavors, accompanied by hints of spice, hazelnut, and delicate violet aromas.

**Penfolds Bin 600 | Bottle \$78**

California | Red fruit-dominant, it unfurls layers of cassis and red cherry, with a creamy mocha finish.

**Wine Enthusiast 92, Wine Advocate 93, Wine Decanter 95**

# Signature Cocktails

**Classic Cosmopolitan | \$11**

Ketel One, Cointreau, Fresh Lime, Cranberry

**Bee's Knees | \$11**

Drumshanbo Orange Citrus Gin, Fresh Lemon, Honey Simple Syrup

**Spiced Paloma | \$11**

Lalo Tequila, Spiced Simple Syrup, Cranberry, Grapefruit, Fresh Lime, Soda

**Not So Old Fashioned | \$11**

Bulliet Rye Whiskey, Chambord, Orange Bitters, Lemon, Luxardo Cherry

**Espresso Martini | \$11**

Stoli Vanilla, Kahlua, Baileys, Fresh Espresso