

Lunch Menu

STARTERS

French Onion Soup | \$6

French Baguette / Caramelized Onions
Beef Broth / Swiss Cheese

Yahni Greens | \$15

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

Shrimp Cocktail | \$14

Poached Shrimp / Tangy Cocktail Sauce
Lemon Wedge

Wild Mushroom Flatbread | \$12

Caramelized Onions / Brie Cheese / Truffle Oil
Thyme

Butternut Squash Flatbread | \$12

Prosciutto / Sage Cream

Wings (10 ct) | \$16

Choice of Buffalo / Barbecue / Everything
Maple Bourbon / Garlic Butter
Served With Bleu Cheese and Celery

SALADS

House Salad | \$5 / \$10

Mesclun Mix / Tomatoes / Cucumbers
Red Onion / Olives

Caesar Salad | \$8 / \$14

Romaine Hearts / Chopped Egg
Parmesan Cheese / Anchovies / Crostini

Roasted Beet Salad | \$

Arugula / Pickled Onions / Candied Walnuts
Craisins / Goat Cheese / Balsamic Glaze

ADD TO YOUR SALAD:

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



1897



ENTRÉES

Turkey and Apple | \$16

Baguette / Brie / Arugula / Honey Mustard

Club Grilled Cheese | \$12

Turkey / Bacon / Tomato / Choice of Cheese & Bread

Steak & Cheese Melt | \$22

Rosemary Ciabatta / Shaved Ribeye / Gruyere Cheese
Horseradish Cream Sauce

Classic Smash Burger | \$15

American Cheese / Bacon / Lettuce / Tomato
Red Onion / Mayo
Extra Beef Patty | \$4

Black & Blue Smash Burger | \$15

Blue Cheese / Black Forest Bacon
Caramelized Onions / Mushrooms
Extra Beef Patty | \$4

Smokehouse Chipotle Smash Burger | \$15

Charred Jalapenos / Pepperjack Cheese
Chimichurri
Extra Beef Patty | \$4

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

Condiment: Mayo / Mustard

Cold / Toasted / Grilled

Extra Meat | \$2

Extra Bacon | \$2

Rueben | \$13

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

Rachel | \$13

Rye Bread / Turkey / Swiss Cheese / Sauerkraut
1000 Island Dressing

Buffalo Chicken | \$14

Fried Zesty Chicken Breast / Creamy Blue Cheese
Buffalo Sauce / Lettuce / Tomato / Tortilla Wrap

Tacos

Served with Mexican Rice
Choice of Corn or Flour Tortilla

Classic | \$10

Minced Beef / Shredded Cheese / Lettuce / Tomato
Onions

Korean BBQ Pork | \$12

Marinated Pork Shoulder / Kimchi / Scallions

Bang Bang Shrimp | \$12

Battered Shrimp / Shredded Lettuce

Chicken Bacon- Ranch | \$12

Crispy Onions / Hickory Smoked Cheddar

SIDES

Onion Rings | Chips | Fresh Fruit

Coleslaw | Sweet Potato Fries | Fries



*Served with choice of one side

Dinner Menu

STARTERS

French Onion Soup | \$6

French Baguette | Caramelized Onions
Beef Broth | Swiss Cheese

Shrimp Cocktail (4) | \$14

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

Calamari | \$16

Choice of: Olive Oil | Garlic | Parsley | Lemon
Zest or Spanish Chorizo | Roasted Peppers
Garlic | Both Served With Grilled Bread

Brussel Sprouts | \$12

Maple Glazed Bacon

Charcuterie Board | \$22

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

Warm Baked Brie En Croute | \$14

Sliced Apples | Honey | Walnuts

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

House Salad | \$5 | \$10

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

Roasted Beet Salad | \$14

Arugula | Pickled Onions | Candied Walnuts
Craisins | Goat Cheese | Balsamic Glaze

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 | Char-Grilled

Ribeye | \$34

14oz | Char-Grilled | Herb Compound Butter

New Zealand Lamb Rack | \$44

14oz | Cranberry Chutney

Pork Chop | \$28

14oz | Dry Aged | Bone In |
Apple Bacon Jam

STEAK ENHANCEMENTS:

Chimichurri +2 | Demi Glacé +2 | Bearnaise +2 | Grilled Shrimp (4) +12

SEAFOOD

Fresh Haddock | \$20

Choice of: Baked Oreganata Francaise
Fried | Seasonal Vegetable | Choice of
Side

Scallops | \$34

Pan Seared | Maple Bourbon Glaze
Butternut Squash Puree

Salmon | \$28

Cranberry Balsamic Glaze With An
Orange Zest | Seasonal Vegetable |
Choice of Side

Frutti Di Mare | \$40

Scallops | Calamari | Shrimp | Spicy
Tomato Broth | Grilled Bread

ENTRÉES

Cottage Pie | \$22

Minced Beef | Beef Broth | Root Vegetables | Cheese Whipped Potatoes

Harvest Risotto | \$20

Butternut Squash | Sage | Brown Sugar

Half Chicken | \$28

Thyme Cream | Roasted Root Vegetables | Choice of Side

Yahni Riggie's | Chicken \$22 | Shrimp \$26

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

Half Duck | \$34

Cherry Port Reduction | Spaghetti Squash | Choice of Side

Penne Alla Vodka | \$22

Prosciutto | Onions | Blush Sauce

Chicken Francaise | \$24

Egg Dipped | Lemon | Butter | Sherry | Cappellini

SIDES

Baked Potato

Baked Sweet Potato

Whipped Potato

Butternut Squash Puree

Wild Rice Pilaf

Risotto

Maple Bacon Brussel Sprouts

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