



Appetizer Selections



Each night we feature special additions to our menu

Raw Bar freshly shucked Oysters

Artisan Local & Imported Cheese Selection

★ **Oyster's Andrew** \$ 22.5

A fabulous recipe made ~ freshly shucked oysters~ *to order topped with* Leaf Spinach, Béarnaise, a hint of house seasoned bread crumbs ~ poached under the open flame with *Bacon infused caviar*

★ **Truffled Brussels** \$ 15.5

Organically grown Brussels Sprouts steamed and finished with a splash of cream house seasoned bread crumbs and & drizzle of white truffle oil

★ **Asian Quail Bites** \$ 15.

Organically grown in Spain ~ Marinated in a savory Asian 'concoction' ~ charcoal grilled - skewered and served pelted with slivered scallion

★ **Goat Cheese Tart** \$ 18.

Individual puffed pastry tart shell with French Boucheron, & fresh herbs
Baked to a melted perfection and finished with a dollop of imported Greek sour cherry conserve



★ **Grilled Eggplant Isle d' Capri** \$ 17

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled and served layered over fresh leaf spinach, topped with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with extra virgin olive oil infused with fresh pesto

★ **Mushroom Manicotti** ⁽¹⁾ \$ 18.5

this savory plate stuffs Andy's homemade dough with fresh ricotta infused with herbs, mozzarella, and a hint of white truffle ~ baked in an wild mushroom reduction

★ **Crab Crêpes a lá riche** \$ 21.5

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

★ **Grilled Jumbo Shrimp** \$ 18.5

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon
Served with horseradish cream

★ **Smoked Seafood Sampler** \$ 17.5

Thinly sliced Norwegian 'cold' method smoked salmon, smoked peppered mackerel & smoked trout served with cucumber salad & horseradish cream

★ **Grilled Ostrich Medallions** \$ 18.5

basted in a savory Kahlua & black strap infused citrus marinade ~ charcoal grilled, sliced & fanned over poblano pepper cream with a mélange of yams, black beans & sautéed sweet bells balanced with our fresh mango salsa to accompany

My staff and I would like to thank you for sharing your evening with us!

It is our extreme pleasure to serve you

Enjoy a little Magic Tonight and take time to ~

"Kick back, Relax and Enjoy"

New Tonight

Roasted Marrow Bone ★ \$ 14.5

Canoe cut (2) Roasted to a savory full flavor ~ 100% grass fed beef bone
Served with a fresh relish of radish, sweet red onion & Belgian endive w/Grilled bruschetta

Filet Bruschetta ★ \$ 24.5

Charcoal grilled bruschetta painted with a fresh basil pesto mayonnaise topped with grilled filet mignon, crisp baby greens, vine ripened tomato and a dollop of béarnaise-frittered Vidalia onion

Canard du Cassolette ★ \$ 18.5

This French classic is savory, sexy, and satisfying ~pulled meat of roasted duck breast in a savory broth of roasting au jus reduction with root vegetables, sliced sausage, & white beans

Homemade **Potato Gnocchi** ★ \$ 26.

Hearty Italian vegetarian with roasted cauliflower, ceci, caramelized shallots & lacinato kale in savory vegetable stock reduction finished with Chèvre

Florida Mahi Mahi ★ \$ 31.5

Beautiful fillet painted with citrus and olive oil, charcoal grilled over natural PA hardwood fire, served atop grilled whole leek stems brushed with extra virgin olive oil, the fish topped with a fresh lime, mango & avocado salsa

Puffed Pastry Crab & Boursin Bundles ★ \$ 28.

Little packages stuffed with herbs & a mild boursin cheese infused Jumbo lump Crab oven baked to golden brown
Served in a pool of saffron bouillabaisse au jus

Savory Mixed Grill ★ \$ 46.

Perfect for a wintery night by the fire with Lamb Chop, petit Filet, Boar Sausage served over wild mushroom risotto
Drizzled with a dark cherry, cabernet pan jus reduction

Soups & Salads

Traditional Caesar Salad ★ \$ 15

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

Tossed Celebration Greens ★ \$ 12.5

Baby field greens & crisp romaine tossed with vine ripened tomato, & cucumber
Tossed in house made Balsamic vinaigrette

Chicago Wedge Salad ★ \$ 16.5

Crisp wedge of iceberg in the steak house style with our homemade Stilton bleu cheese dressing, finished with bleu cheese crumbles, crispy bacon & dried cranberries

Savory Pear Salad ★ \$ 16.5

Organic Anjou Pear fanned with a smattering of beautiful Gorgonzola Bleu crumbles, over Artisan baby greens, chiffonade of iceberg & romaine ~ tossed with our special Gorgonzola bleu cheese dressing, finished with pan roasted honey'd walnuts & blue cheese crumbles

Jamaican Curried Crab Bisque ★ \$ 16.5

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those "sweet-hot" Caribbean nights

Pennsylvania State requires us to inform you. . .

Consuming rare or undercooked menu selections may increase the chance of food borne illness



Entree Selections

served with chef's choice freshly steamed vegetable

★ Savory Chicken and Brie \$ 37.5

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, a confit of local pears & fig jam ~ pan roasted –finished in the oven to *crispy skin*
Served in a light lemon spiked pan au juice reduction with a hint of champagne
With tiny diced yams & wilted spinach

★ Roasted Duck & Mushroom Risotto \$ 38.5

Semi boneless 1/2 Duckling “Twice cooked” - Pulled meat of duck breast with sauté locally grown organic wild mushrooms with melted leeks and fresh herbs enhance this creamy risotto Served with a agave crispy skin flash fired duck leg, for a contrast in texture *to drive the palate wild!*

★ Celebration Vegetables Mediterranean \$ 32.5

Freshly grilled veggies marinated in fresh citrus, Pesto & extra virgin olive oil - over a pool of hand crushed tomato basil marinara -served in a pool of tomato-basil marinara finished topped w/ imported Feta

★ Prosciutto wrapped Scottish Salmon \$ 36

Fillet of Scottish wild salmon-wrapped in thinly slice Parma prosciutto pan browned and roasted to succulent tenderness ~ w/ braised fennel bulb finished w/ a hint of cream & pan roasted new potatoes

★ Hawaiian Butter Fish \$ 36.5

Wild caught Hawaiian Butter fish (Escalar) ~ Painted with a glaze of miso, a hint of Tamari soy, & fresh clementine - Charcoal grilled and served with pan roasted baby bok choy topped with a warm coulis of charcoal grilled vegetables

★ Sexy Jumbo Shrimp \$ 38.5

Flame 'kissed' jumbo shrimp lounging in a pool of 'pink' vodka sauce with plum tomato and fresh basil served & Artichoke *hearts* over *beautiful ♥ Lobster Ravioli*

★ Grilled Elk Chop \$ 42

Organically raised elk painted with a smoky black strap & citrus marinade fire grilled over natural PA hardwood charcoal ~ served **Andy's homemade ravioli** stuffed with a savory mélange of melted leeks, shallots, & artichoke hearts & truffled Brussel sprouts
Finished with a drizzle of pan au jus, dark cherries & cabernet reduction

★ Lamb Taverna \$ 31

Lamb Chops (3) perfectly grilled (psistaria) Greek style served over orzo with roasted tomato, fresh leaf spinach, and imported feta & a small Greek village salad with local organic tomato

★ Filet Mignon (8 oz) ★ \$ 44.5

cut to order -"Just for you" -from a whole *grass-fed organic* tenderloin-
Simply hardwood charcoal gilled to your preference w/ sauce béarnaise
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce

Chicago Style

'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries

New York Style

Served with **Russet mashed** and *Sauce Béarnaise*

Filet au Poivre -

Classic Cuisine - finished with a traditional
Brandied peppercorn cream + \$ 3.50

Filet Oscar -

Another blast from the culinary past
Topped with jumbo lump crab, Asparagus & Bearnaise + \$ 7.50

