



First Course Selections

Oysters on the ½ @ \$ 3.75 per each

Beautiful seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

Oysters Andrew \$ 26.

Freshly shucked and topped with baby leaf spinach, a dollop of béarnaise and a sprinkle of house seasoned bread crumbs ~ given a blast of fire (to poach) finished with bacon infused caviar

★ Grilled Eggplant Isle d' Capri \$ 17. V

Sliced eggplant, painted with citrus & olive oil ~ charcoal grilled - layered over fresh leaf spinach, with a hint of our marinara, fresh mozzarella, roasted red bell pepper & finished with basil infused xvoo

★ Truffled Brussels \$ 18.

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

Roasted Vegetable Ravioli \$ 21.

Andy's house made all vegetables ravioli stuffed with grill roasted vegetables & fresh ricotta
Floating in a light tomato butter sauce with fresh peas & roasted *red bell* pepper

Grilled Bacon wrapped Shrimp \$ 22.

Jumbo Shrimp ~ wrapped in lean smoky bacon ~ charcoal grilled
Served skewered with an English horseradish cream

Soups & Salads

Jamaican Curried Crab Bisque \$ 18.5

Our signature soup since 1988

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

Roasted Roots Salad \$ 15.00

Mixed greens salad with roasted baby carrot, roasted medallions of parsnip, turnips
Tossed in a fresh Blood Orange Vinaigrette

Traditional Caesar Salad \$ 15.

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

The Greek Village Salad \$ 16.5

Traditional Horiatiki Salata ~ Ripe Campari tomato, served with cucumber, sweet red onion
With traditional Greek vinaigrette extra virgin olive oil, oregano, and a splash of red wine vinegar
Finished with imported Bulgarian Feta

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 & ripe grape tomatoes.



Pennsylvania State requires us to inform you. . .

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

20% gratuity is added to parties of six (6) or more

*If you would require separate checks for parties of 4 ~ 6 ~ or 8
Please alert your server when placing your order
This will expedite your check @ the end of your visit with us.*



This Week's Additions



Appetizer – Small Plate

Alsace Baked ONION Soup \$ 17.

Sweet Vidalia onions caramelized in a savory onion stock
served 'en croute and baked with Gruyere Cheese

★ Pear & Baked Brie Salad \$ 18. V

Fresh local pear, served over crisp greens & Boston bib tossed in a lemon balm chevre vinaigrette.
Served with a wedge of *baked brie* in golden brown puffed pastry

★ Roasted Quail \$ 17.

Pan roasted Semi boneless Spanish *Quail*, stuffed under the skin with, roasted chestnuts,
rehydrated Apricots Parsley
drizzled with Truffle vinaigrette ~served over polenta cake with Manchego

★ Arancini Palermo \$17.

A sauté of caramelized sundried tomato, fresh basil, & melted leeks ~ stuffed with fresh
mozzarella rolled into small rice balls ~ finished with panko and pan roasted –
Served in a pool of tomato basil marinara



New Entrées Selections

Tuscan Filet Mignon of Pork \$ 37.5

Italian Porchetta with 'elegance'

stuffed with baby leaf spinach, roasted red bell pepper, & aged provolone
braised & oven roasted & sliced over russet mash
drizzled with roasting au jus ~ plated with wilted kale

Fresh Trout on the Grill~ \$ 41.

Whole trout (boned) stuffed with melted leeks, grilled over our natural hardwood charcoal grill
drizzled with an Emerald Isle butter sauce
served Spring fingerlings tossed with peas & scallion in an Emerald Isle butter sauce

Shrimp & Crab a lá Riche \$ 43.

Jumbo Shrimp, & jumbo lump Crab meat ~ simply steamed in a tomato butter sauce
With Slivered early spring scallion, shoe peg white corn kernels and peas
Tossed with imported Angel Hair Pasta

Wapiti Elk Osso Bucco \$ 42.

Organic farm raised Elk ~ Slow Roasted with mire poix of vegetables, tomato, & fresh herbs
Served with a **Milanese saffron risotto**

Artisanal Cheese Selection \$ 26.

Cambozola Black Champignon (German Alsace ~ Cow's)
Beemster Aged Goat Gouda (NL-Goat's milk) ~ **Idiazbal** (SP-Sheep's Milk)
Barber's 1883 Cheddar (Summerset, UK Cow's Milk)
Sottocenere al Tartufo (Italy truffle cheese~ Cow's milk)

Accompanied by ~

Charcoal grilled bruschetta -crackers-fruits- Seasonal conserve-Honey butter



Entrées

Chicken Devine \$ 38.

Organic Chicken French cut. . stuffed under the skin with shaved Gruyere,
a sauté of fresh herbs, wild mushrooms & black truffle ~
~ slowly pan roasted in it's own jus with a hint of lemon & fresh basil
Served with ravioli dough folded over **wild mushrooms mélange**
infused with aged Provolone & Sottocenere - resting in a pool of *white corn puree*

Savory Crispy Duck \$ 41.

★ Semi boneless ½ Duckling "Twice cooked"- flashed under the flame with an agave glaze
Served with butter braised Escarole & sweet potato gnocchi stuffed with preserved apricots - in a
pool of fresh orange spiked champagne buerre blanc

Wild North Atlantic Cod - \$39.5

Dusted with panko ~ browned in butter and oven roasted – topped with crab caked with boursin
On a bed of baby spinach with lemon and a touch of cream *in the British Isles style*
Served with grill roasted fingerling potatoes.

Greek Lamb & Risotto \$ 42.

"3' chop rack of Lamb perfectly grilled over our natural hardwood charcoal grill
Sliced into chops and served over Arborio Risotto with San Marzano tomatoes, melted leeks
And wilted baby spinach, with imported Bulgarian Feta cheese



Thai Vegetable with Rice Noodles \$ 31. V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas
stir fried in a Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, & finished
with a spicy light peanut sauce

ADD ~ Grilled Shrimp \$ 42.

Our Filet Mignon (8 oz) \$ 52.

cut to order -"Just for you" -from the whole tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 6.00 per ounce
Simply hardwood charcoal grilled to your preference **choose your style below-**

Chicago Style · served with grilled asparagus & Chicago Wedge Salad

New York Style –sauce Béarnaise, russet mashed & crisp vegetable

Filet au Poivre Peppercorn encrusted with Brandy peppercorn sauce + \$ 6.50

Ultimate Black & Blue ~ beautifully melted imported Black Champignon Bleu Cheese + \$ 5.50

Filet Oscar grilled asparagus-topped with Jumbo lump crab- + \$ 15.00



*Thank you for dining with us this evening. . .
My staff & I are pleased to serve you
It our mission to delight your palates
with our culinary creations
having you leave us feeling well-nourished and Relaxed*

Executive Chef - Gracie Skiadas ~ Chef - Andy Madden

