

October Menu



APPETIZERS

Caesar Salad

\$13

Crisp romaine, cultivated in our garden patio, tossed in a velvety house-made Caesar dressing with warm garlic croutons and shavings of bold, nutty pecorino cheese.

Spring Mix Salad

\$13.50

A vibrant harvest of garden-fresh greens, ripe tomatoes, crisp cucumbers, tart cranberries, and toasted pumpkin seeds, complemented by creamy goat cheese and our signature harvest wineberry vinaigrette—crafted from hand-foraged wineberries picked at peak ripeness.

Ricotta Gnocchi

\$14

Pillowy, house-made ricotta gnocchi—delicate cheese clouds that melt on the palate—bathed in a velvety garlic and parsley cream sauce, finished with a dusting of aged pecorino.

Oysters Rockefeller

\$17

Briny, freshly shucked oysters, crowned with a luscious blend of wilted spinach, aromatic fennel, and nutty Gruyère, baked until bubbling and golden. A refined take on a beloved indulgence.

Shrimp Cocktail

\$15.50

Pristine jumbo shrimp, gently steamed and served chilled alongside a duo of bold, house-made sauces: a zesty cocktail sauce and a rich, tangy remoulade. A fresh lemon wedge completes this timeless classic.

Crab & Brie Pierogi

\$15

Fresh pierogi dough filled with backfin lump crab and brie cheese served crisp with watercress garlic aioli sauce.

Snapper Soup

\$9

A fresh, classic snapper soup with a full-flavored turtle stock topped with sherry, chopped egg, and oyster crackers.

ENTREES

Fire Grilled Salmon Filet

\$35

Fresh salmon filet, brined and fire-grilled over cherry wood, finished with a bright lemon dill caper cream sauce that brings out its natural, smoky sweetness.

Steak Au Poivre

\$50

Premium Black Angus filet mignon encrusted with freshly cracked pepper, flambéed with brandy, and bathed in a velvety demi-glacé dijonnaise sauce for a bold, sophisticated flavor.

Chicken Caprese

\$29

Juicy chicken breast, gently brined and roasted with vine-ripened tomatoes, garlic, and fresh basil, layered with a duo of creamy mozzarella and sharp pecorino for a classic Italian twist.

Twin Lobster Tails

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Two succulent 5-ounce lobster tails, expertly seasoned and grilled over an open cherry wood fire, served with warm drawn butter and a zesty lemon wedge to accentuate their delicate sweetness.

Swordfish

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A hearty Atlantic swordfish steak, brined and grilled over cherry wood with a wild-harvested ramp butter, finished with a squeeze of lemon to enhance its firm, meaty texture.

Rack of Lamb

\$55

A beautifully presented rack of lamb, seasoned and stuffed with a savory spinach-mushroom duxelles, brushed with Dijon mustard and herbs, topped with a light breadcrumb crust, and served with a rich lamb demi-glacé.

Jumbo Shrimp Scampi with Fettuccine Alfredo

\$32

Succulent jumbo shrimp sautéed in a velvety scampi sauce of fresh garlic, white wine, lemon, and butter, finished with chopped parsley. Served beside ribbons of house-made fettuccine, cloaked in a rich, silky Alfredo cream.

DESSERTS & DRINKS

Classic Turtle Pie

\$17

Crème Brûlée

\$10

Coffee

Latte - Cappuccino

Ice Cream

\$8.50

Season Fruit Crêpes

\$13

Espresso

Doppio - Affogato

Vanilla - Salted Caramel - English Toffee

Barking Dog Garden Patio