



Starters

- French Onion Soup**
12 hour golden onion floss, Bell's Two Hearted Ale,
beef bone broth, three cheese gratin
10
- Beef Tips**
Cajun seasoned, blue cheese aioli
11
- Crab Cakes**
Jumbo lump crab, lemon mustard sauce, arugula, capers,
14
- Calamari**
Flash fried, tomato caper beurre blanc
12

Soup and Salads

- Smoked Tomato**
6
Served with brie toast
- Seasonal Soup**
6
7oz certified
- Spinach Salad**
Smoked bacon, strawberries, mandarin oranges, mustard honey balsamic, parmesan, toasted pecans
12
- Chopped Salad**
Garbanzo beans, smoked bacon, red onion, cucumber, egg, tomato, bleu cheese,
tear drop peppers, Hudson dressing
13
- Caesar Salad**
Romaine, parmesan, croutons, tear drop peppers
10

Add Choice of Protein For Entrée Salad

- Salmon 13
- Chicken Breast 7
- Shrimp 10
- Beef Tips 10

Main

All main courses come with soup or side house salad.

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| <p>Chicken and Waffles
Fried chicken thigh, mustard syrup
17</p> <p>Durco Pork
Herb crusted pork loin chops, sweet potato puree,
caramelized apple demi glace, Brussel sprouts
25</p> <p>Vegetarian Pasta
House fettuccini, roasted vegetables, tomato
basil or garlic cream
17</p> <p>Proteins available for upcharge
-Salmon 13 Chicken Breast 7 Shrimp 10</p> | <p>Roast Salmon Filet
Organic rice blend, asparagus, beurre blanc
28</p> <p>Filet Mignon
7oz certified Angus Reserve filet, whipped potatoes,
demi glace, roasted mushrooms
38</p> <p>Fork and Knife Burger
Certified Angus Reserve house grind, served open face,
oven roasted tomatoes, garlic spinach, sunny egg,
French fries
18</p> |
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Dessert

- Chocolate Lava Cake**
Molten center, vanilla ice cream, berries
7
- Carmel Apple Pretzel Sundae**
Brown butter apples, pretzels, caramel sauce, vanilla ice cream
7
- Bread Pudding**
Custard, dried fruit, crème anglaise
8

“ Ask your server about items that can be cooked to order.
Consuming raw or undercooked egg, seafood, meat or poultry may
increase your risk of food borne illness.”