

Appetizers

Chicken Noodle Soup

French Onion Soup

Salt Baked German Pretzels

House made Pilsner cheese sauce

Short rib Empanadas

Sofrito, monterey jack cheese, chimichurri aioli

Buffalo Wings(5pc.)

Celery sticks and blue cheese

Firecracker Cauliflower

Tossed in sweet sriracha BBQ sauce

Fried Calamari

Cornmeal crusted with cherry peppers, and house made marinara sauce

Battered Chicken Tenders(5pc.)

Choice of honey-mustard or tossed in our spicy buffalo sauce

Thai Lettuce Wraps

Crispy chicken tossed in sweet chili sauce with crushed peanuts

Carrot-bean salad, crisp cucmbers and cilantro lime vinaigrette

Chicago Style Spinach Dip

Creamy baked spinach and artichokes with a Parmesan crust

served with celery sticks and grilled pita

Oven Baked Nachos

Seasoned ground beef, fresh jalapenos and Monterey jack cheese black

beans, scallions, cilantro,corn, queso blanco and avocado cream

Crispy Brussels Sprouts

Applewood smoked bacon, candied pecans, aged balsamic

Boom Boom Shrimp

Thai sweet chili sauce, broccoli florets, fried wontons

Flatbread Pizza

House made dough, imported plum tomato sauce, mozzarella cheese

Salads

DH House Salad

Mixed greens, cucumber, carrots,onions, tomatoes, croutons

Parmesan Reggiano cheese and balsamic vinaigrette

Caesar Salad

Romaine hearts with Parmesan Reggiano cheese and croutons

Add Grilled Chicken +\$6

Harvest Country Salad

Battered Chicken tenders, romaine, tomato, avocado, bacon, crumbled blue cheese

Sliced egg , choice of dressing

Poke Bowl Salad

Ahi tuna tartar, sticky rice, greens, avocado, tomatoes , Edamame bean, carrots

cucumbers, wasabi aioli, sriracha aioli , Soy sauce, tossed in cilantro lime

Grilled Atlantic Salmon Salad

Field greens, red quinoa, fresh oranges, English cucumber, dried cranberries

queso fresco, crispy chickpeas and Vidalia onion tossed in Herb Vinaigrette

Asian Chicken Salad

Crispy teriyaki chicken, wonton strips, almonds, carrot bean thread mix

Orange segments, edamame, baby greens, tossed in sesame vinaigrette

Burrata Salad

Mixed greens, cherry tomatoes, asparagus, artichoke, pistachio pesto

Aged balsamic and crostini

Southwest Steak Salad

Mixed Greens, seasoned ribeye, black beans, roasted corn, peppers, avocado

Queso fresco, tortilla strips, Cilantro lime vinaigrette

Dressing: Balsamic, Herb, Cilantro Lime, Honey Mustard, Caesar, Ranch, Bleu Cheese, Russian, Apple Cider

ADD GRILLED CHICKEN \$6 ADD GRILLED SHRIMP \$9 ADD GRILLED SALMON \$12 ADD STEAK \$13

Kids

Children 12 years old and under

Served with Vegetables or Fries and a Scoop of Ice Cream

Kids Mozzarella Sticks

9

Kids Chicken Tenders

10

Kids Mac and Cheese

9

Kids Cheeseburger Sliders

11

Kids Steak

25

Kids Cheese Pizza

9

Kids Pasta

9

with tomato sauce or butter

Kids Grilled Cheese

9

Sides

Roasted Cauliflower

8

Seasonal Vegetables

9

Home-made Coleslaw

7

French Fries

8

Sweet Potato Fries

10

Mashed Potatoes

7

Broccoli

7

Scallion Fried Rice

9

Mac & Cheese

8

Grilled Asparagus

10

Entrées

Add a House Salad, Caesar Salad or Soup to any Entree for \$4

8

Barbecued Baby Back Ribs

Half/Full

21/34

10

Slow cooked and finished on the grill with our house-made BBQ sauce

12

French fries and homemade coleslaw

18

Sizzling Fajitas

Grilled Chicken or Steak, sautéed peppers & onions, cilantro, fresh lime, salsa

Avocado cream, grilled corn tortillas, yellow rice

14

Panko Crusted Vodka Chicken

Breaded chicken cutlet smothered in vodka sauce

15

topped with Parmesan cheese over linguine

19

Penne a la Vodka

Tomato cream sauce with prosciutto di Parma and triple distilled vodka

Topped with Parmesan Reggiano cheese

14

Seafood Linguine

Sautéed Gulf Shrimp, mussels, chopped clams, squid ink linguine

Calabrian tomato sauce

18

Wok Seared Atlantic Salmon

Scallion fried rice with edamame, asparagus, carrots, onions, mushrooms, egg

Sweet soy sauce

16

Homemade Meatloaf

Cheddar cheese, mashed potatoes, roasted Brussels sprouts, demi-glace

15

Grilled Ribeye

16oz Center-cut, Tuscan Fingerling potatoes, Haricot Verts, Calabrian Chili butter

13

Cashew Chicken

Teriyaki Marinated Chicken, Roasted Cashews, Asparagus, Edamame, Carrots

Mushrooms, Red Pepper, Lo Mein, Toasted Sesame

16

Braised Boneless Short Rib

Asparagus, mashed potatoes, apple cranberry chutney and demi-glace

14

Beer Battered Fish & Chips

Kettle fried cod, house coleslaw, French fries, tartar sauce & fresh lemon

14

Warm Buddha Bowl

Carrots, onions, edamame, broccoli, cauliflower, crispy tofu and chickpeas

Sautéed in peanut sauce served over rice

Burgers

Served with Fries, lettuce, tomato, onions and pickles

Gluten Free Buns Available

14

Cheeseburger

Old fashioned American

20

Bacon Cheddar Burger

Hardwood smoked bacon and Vermont cheddar

24

Blackened Bleu Burger

Cajun seasoned with crumbled Danish bleu cheese

24

Smokehouse Burger

Smoked bacon, Monterey Jack and BBQ'd onions

20

French Onion Burger

Open-faced on grilled sourdough w/French onion soup and melted muenster

20

California Veggie Burger

Topped with Vermont cheddar cheese and a side of avocado cream

20

12oz Double Diablo Burger

Roasted Jalapeno, pepperjack cheese, chipolte mayo, jalapeno popper

Sandwiches

Add Fries for \$3 Add Sweet Potato Fries \$5

Corned Beef Reuben

House braised brisket, sauerkraut, Swiss cheese, Russian dressing on grilled Rye

Italian Panini

Prosciutto, Salami, Provolone, eggplant, roasted peppers, pesto aioli

Panko Chicken Sandwich

Panko breaded chicken cutlet with fresh mozzarella

roasted red peppers, lettuce, tomato & balsamic vinaigrette

* Also Available with Grilled Chicken

Whole Wheat Blackened Chicken Wrap

Bacon, muenster, avocado, lettuce, tomato, onion and chipotle mayo

French Dip Sandwich

Thin sliced ribeye and melted muenster on a hero roll

served with pan Au Jus and horseradish mayo

Avocado BLT

Applewood bacon, lettuce, tomato and mayo on toasted multi-grain bread

Crispy Teriyaki Tacos

Choice of Chicken, Fish or Vegetable, Asian Slaw, Avocado

Turkey Burrata Club

Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Hoagie Roll

Seasonal Craft Cocktails

Espresso Old Fashioned
Elijah Craig Bourbon, espresso, coffee liquor, maple and chocolate bitters

Barrel Aged Old Fashioned
Elijah Craig Bourbon, Barrel Aged Maple Sap & Angostura Bitters

Lavendar Lychee Martini
Alb Vodka, Lychee, Lavendar, Lime

Otro Atardecer
Teremana Reposado, Aperol, St Germaine, maple and lime

Cranberry Cinnamon Sour
Botanist Gin, lemon juice, cranberry juice, saigon cinnamon

Blood Orange Spritz
Botanist Gin, blood orange, lemon, club soda

Apple Cider Fizz
House-made spiked cider topped with prosecco

Cabo Noir
Ocho Blanco Tequila, Supasawa, Pineapple-Ginger Elixir , Port Wine Float

Steeplechase Spiked Cider
Cold pressed local apple cider, dark rum, light rum, and spiced rum
Applejack brandy, Cinnamon Apple Spirits, spiced chai, fresh lemon

Black Currant Mule
Stoli Vanilla Vodka,Cassis, lime juice, Ginger beer, black currant

Cookies & Cream Martini
Stoli Vanilla, baileys, chocolate liquor, cinnamon sugar simple

Sangria by the Glass and Carafe

Peach Rose Sangria
Charles & Charles Rose, Peach Nectar, House Rum, & Assorted Fruits

Glass	16
Carafe	45

Red Sangria
House Blend Red Wine, Brandy, House Rum, Juices & Assorted Fruits

Wines	Glass/Bottle		Wines	Glass/Bottle	
Cabernet			Pinot Grigio		
Spellbound	12	37	Santa Marina	12	37
J. Lohr 7 Oaks	14	47	Santa Margherita	17	62
Hess Shirtail	14	47	Chardonnay		
Hess Allomi	19	62	Spellbound	12	37
Faust		87	Hess Collection	17	57
Merlot			Kendall Jackson	15	52
Spellbound	12	37	Riesling		
Shiraz			Seaglass	13	40
Penfold's	12	37	White Zinfandel		
Chianti			Beringer	12	37
Caposaldo	12	37	Rose		
Malbec			Charles & Charles	13	40
Bodega Norton 1895	14	47	Sauvignon Blanc		
Sirah			Hess Shirtail	12	35
Spellbound Petite Sirah	12	37	Matua	13	40
Pinot Noir			Kim Crawford	17	52
Montes	13	47	Sparkling		
Lyric	14	47	Avissi Prosecco	11	40
Napa Cellars 2018	17	57	Valdo Numero 1 Extra Dry	10	32
Port			Domaine Chandon Brut	15	57
Taylor Fladgate 10 year	14				

Bottled/Canned Beer

Lagers	ABV	\$
Amstel Light	4.1%	6
Budweiser	5.0%	5
Bud Light	4.2%	5
Coors Light	4.2%	5
Corona	4.5%	6
Corona Light	4.1%	6
Heineken Light	3.3%	6
Heineken 0.0	0.0%	6
Michelob Ultra	4.2%	6
Sam Adams Boston	5.0%	6
Redbridge Gluten Free	4.0%	6

Ales & IPA's		
Dogfish Head 60 Minute IPA	6.0%	7
Founders All Day IPA	4.7%	7
Lagunitas IPA	6.2%	7
Lagunitas Lil' Sumpin' Sumpin' IPA	7.5%	7
Sierra Nevada Pale Ale	5.6%	7

Wheat/Other		
Allagash White	5.1%	7
High Noon Hard Seltzer	4.5%	8
Angry Orchard Hard Cider	5.0%	7

Porter/Stouts		
Breckenridge Vanilla Porter	5.4%	6
Founders Porter	6.5%	6
Founders Breakfast Stout	8.3%	9
Guinness Zero	0.5%	7

Espresso Bar

Coffee	3.5
Tea	3
Hot Chocolate	3.5
Single Espresso	4
Double Espresso	5.5
Cappuccino	5.5

Beverages

Brewed Iced Tea	3
Lemonade	3
Soft Drinks	3
Bottled Water Sm.	3.5
Bottled Water Lg.	5.5
Sparkling Water Sm.	3.5
Sparkling Water Lg.	5.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.