

# ARTISAN COMFORT MENU

## **ARTISAN BREAD \$10**

Handmade herb bread served with various dips

## **SAUTEED SKILLET OF MUSHROOMS \$12**

Freshly sautéed mushrooms in our signature spice and fresh chopped herbs, served with garlic bread

## **BRUSCHETTA \$12**

Diced tomato in olive oil, balsamic vinegar, garlic and spices served on a baguette

## **BACON WRAPPED SCALLOPS \$16**

Large bacon-wrapped scallops pan seared and served with heritage greens

## **CHICKEN WINGS \$16**

1 lb wings in your choice of your sauce  
Honey Garlic, Bourbon BBQ, Medium, Hot

## **BAKED BRIE \$16**

Baked Brie with pesto and red current jelly served with croutons

## **THE NAKED ANGUS BURGER \$8**

Certified Angus handmade burger  
lettuce, tomato, pickle, onion  
Add cheddar cheese \$1  
Sautéed Mushrooms \$2  
Bacon \$2  
Butter poached lobster \$5

## **SMOKED CHICKEN AND PANCETTA CLUBHOUSE \$10**

Smoked chicken, pancetta, aged cheddar, lettuce, tomatoes and garlic aioli on twelve grain bread

## **MEDITERRANEAN CHICKEN WRAP \$12**

Spinach, roasted red peppers, feta cheese, bruschetta tomatoes and grilled chicken all wrapped up in a sun dried tomato tortilla

## **LOBSTER GRILLED CHEESE \$12**

Butter poached lobster with aged orange cheddar and Provolone on artisan sour dough bread

## **ARUGULA SALAD \$14**

Arugula, avocado, roasted red peppers, red onion slivers, tomatoes and fried rice noodles all tossed in a white balsamic and honey dressing

## **SIDE ORDERS**

Roasted Red Pepper Soup \$4 / \$8

Garden Salad \$4 / \$8

Caesar Salad \$4 / \$8

## **ROASTED CHICKEN & WILD MUSHROOM PANINI \$12**

Roasted chicken breast topped with portobello mushrooms, pesto and provolone cheese

## **FRESH HALIBUT AND STEAK CUT FRIES \$16/20**

2 pieces or 3 pieces

## **GNOCCHI ALLA VODKA AL FORNO \$16**

Handmade gnocchi with a vodka blush sauce

## **ASIAN STIR FRY**

Peppers, broccoli, carrots, zucchini, snap peas, and shredded cabbage tossed with Szechuan sauce, your choice of wild rice or noodles

Vegetable \$18 Chicken \$20 Steak \$22

## **POLLO ALFREDO \$20**

Sautéed chicken breast with a garlic, cream and Parmigiano-Reggiano sauce tossed with handmade fresh Pappardelle noodles

## **CHICKEN AND RIBS \$20**

Slow roasted baby back ribs and grilled BBQ chicken breast smothered in our house bourbon barbecue sauce

## **CHICKEN MARSALA \$20**

10 oz. chicken breast braised in a Marsala and mushroom sauce

## **BABY BACK RIBS \$16 / \$22**

Slow roasted ribs, charbroiled and smothered with a bourbon BBQ sauce

## **8 OZ TOP SIRLOIN \$24**

Certified Angus Top sirloin with artisan spices and brushed with garlic butter

## **LOBSTER THERMIDOR \$26**

Chunks of fresh lobster sautéed with garlic and butter in a chili cream sauce, served on house-made pappardella noodles, available in mild / medium / hot

## **DESSERTS \$4**

Red Velvet Cheesecake      Carrot Cheesecake  
White Chocolate Brownie Cake