



~Soups & Appetizers~

Baked Onion Soup

Rich broth full of onions, herbs, topped with croutons
& melted Swiss cheese - 6

without croutons for a (GF) option

Soup of the Day

Made fresh daily - Chef's choice of seasonal soup

Cup 4 Bowl 6

Smoked Buffalo Wings

Ten smoked wings, fried and tossed in your choice of sauce: Mild, Medium, Hot, Barbecue, Thai Chili or Jerk Barbeque served with bleu cheese, carrot and celery sticks - 12

Stained Glass Shrimp (GF)

Four large Tiger Shrimp, plated in four sauces: cocktail sauce, scallion lime sauce, roasted yellow pepper sauce and lemon garlic sauce - 11

Duck Confit Quesadilla

Slow roasted and pulled duck confit, peppers, onions and pepper jack cheese - 14

Cheese Quesadilla - 8

Chicken Quesadilla - 12

Shrimp Quesadilla - 16

Fire & Ice (GF)

Sushi style smoked salmon bites stuffed with herb cream cheese then wrapped in cucumber finished with Ponzu sauce, wasabi and pickled ginger - 11

Ahi Tuna (GF)

Pan-seared Ahi Tuna, served on a bed of mixed greens with sesame ginger vinaigrette, garnished with wasabi, sriracha, and pickled ginger - 14

**20% Gratuity will be added to parties of 6 or more.*

Prices do not include taxes and fees

(GF) - represents gluten free option



~Salads~

Add Chicken 5 or Shrimp 6

Greek Peak Salad (GF)

Mixed greens topped with apples, pears, gorgonzola, dried cranberries & candied pecans, finished with an apple cider vinaigrette - 14

Classic Caesar Salad

Romaine lettuce tossed in Caesar dressing, served with house-made croutons & parmesan cheese, garnished with a grilled lemon -11
(GF) without croutons

Kale, Berry & Brie Salad (GF)

Fresh chopped kale with seasonal berries, toasted sunflower seeds and Brie cheese tossed with poppy seed dressing - 12

Tomato, Cucumber & Avocado Salad (GF)

Romaine lettuce, tomato, cucumber, avocado, and spinach served with citrus vinaigrette -12

~Sandwiches~

Served with a pickle spear, choice of fries, small house salad or sweet potato fries(\$2)

burgers, and chicken sandwich are (GF) without bun

Virgil Valley Burger

6 oz. 80/20 all beef patty, served with spring mix, tomato and red onion on a Kaiser roll - 11

Salsa & Black Bean Burger

Served with spring mix, tomato and red onion on a Kaiser roll - 11
(Vegan option without bun)

Bourbon Balsamic Bacon BBQ Chicken Sandwich

Served with spring mix, tomato, red onions, applewood smoked bacon, balsamic bbq sauce and provolone cheese - 12

Blodgett Mills Elk Burger

5.33 oz all elk patty, served with spring mix, tomato, onion straws, and gorgonzola - 14

Sundried Tomato & Turkey Club

Sliced turkey with provolone cheese, spring mix, tomato, applewood smoked bacon and a sundried tomato mayo on toasted wheat berry bread - 13

Yuengling Ryebe

Yuengling braised corned beef with swiss cheese, thousand island dressing and sauerkraut served on marble rye bread - 12

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~Entrées~

All entrées come with a chilled house salad, fresh rustic bread, and 100% extra virgin olive herb oil.

Cedar Plank Ribeye (GF)

12 oz. choice grilled ribeye served on a charred cedar plank served with roasted fingerling potatoes and seasonal vegetables - 28

Lobster & Shrimp Ravioli

Large sautéed tiger shrimp, fresh button mushrooms, scallions and a melody of roasted peppers in a homemade garlic champagne butter served over lobster ravioli - 25

Spaghetti & Jumbo Meatballs

100% durum wheat semolina spaghetti prepared al dente, tossed in our house marinara sauce, topped with our homemade jumbo meatballs and parmesan cheese - 12

Sautéed Chicken Giovanni

6 oz. pan-seared herb marinated chicken finished with savory butter sauce served with roasted garlic mashed potatoes and seasonal vegetables - 16

Scampi Roasted Cod

Cod from the icy waters of the North Atlantic, scampi roasted with a Panko crust served over spinach risotto - 18

Can be prepared without Panko crust for a (GF) option

Balsamic Glazed Lamb Chops (GF)

Seared lamb chops on a bed of sautéed kale, dressed with homemade balsamic reduction, and served with roasted garlic mashed potatoes - 24

These items are cooked to order and served to your liking.

Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish.

We can not guarantee the absence of any or all allergens from our menu items.

Please inform your server of any food related allergy before ordering and we will do our best to accommodate your request.

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(GF) - represents gluten free option



~ Pizza ~

Hand tossed dough with an array of fresh toppings to choose from: Asiago, Mozzarella, Mushrooms, Sausage, Peppers, Onions, Ham, Pineapple, Broccoli, Spinach, Olives, Pepperoni, Bacon, Sun Dried Tomatoes, Pesto, & Fresh Tomatoes
Toppings \$2 each

all pizzas are made with low moisture part skim mozzarella

Classic Cheese

Topped with mozzarella cheese & house-made marinara sauce - 15

White Garlic

Topped with mozzarella cheese, fresh garlic, olive oil & fresh parsley - 16

Chicken Bacon Ranch

Topped with ranch dressing, chicken, bacon & mozzarella cheese - 18

Buffalo Chicken

Topped with hot sauce, chicken, cheddar & mozzarella cheese - 18

(GF) pizza dough available

~ Children's Menu ~

for Our 12 and Under Guests

Chicken Tenders

Grilled Cheese

Macaroni & Cheese

Personal Cheese Pizza (50¢ Toppings)

Curly Pasta with Tomato Sauce or Butter

Hot Dog, Hamburger or Cheeseburger

Peanut Butter & Jelly Sandwich

Corn Dog

Popcorn Shrimp

7

Served with a Choice of One Side

Fruit Salad

Applesauce

Yogurt

Granola Bar

Tossed Salad

Steamed Broccoli

Smiley Fries

Veggie Sticks & Ranch Dipping Sauce