





STARTERS

	Roasted Garlic Brie Dip Boule bread bowl, apple chutney, red wine blue berry caramel	\$12
	Cauliflower Nachos Asiago cream, Italian cheese blend, banana peppers, tomato, black olives, green onion	\$12
	Buffalo Chicken Wings Chicken wings, blitz buffalo sauce, gorgonzola, shredded cucumber carrot slaw, honey BBQ mustard dip	\$12
	Thai Calamari (SF) Lightly breaded calamari, spicy soy glaze, sesame seeds	\$12
	Italian P.E.I. Mussels (SF) Tomato, garlic, butter sauce, green onions, toasted French bread	\$12
	Shrimp Cocktail Martini (SF) Large shrimp, cocktail sauce, lemon wedge	\$12
	Wasabi Asparagus Fries Wasabi tempura asparagus, sweet soy sauce, sesame oil	\$9

GARDEN

	Onion Gratin	\$7
	Caramelized onions, madeira veal broth, whole wheat crouton, melted emmental cheese	
	Soup Du Jour	\$5
	House-made soup of the day	
	Roman Sword (SF)	\$9
	Wedge of romaine, manchago cheese, tomato, red onion, cucumber, pepperoncini, anchovy vinaigrette	
	Shredder	\$9
	Shredded crisp lettuce, gorgonzola cheese, tomato, bacon, egg, green onion, sweet and tangy dressing	
	Southwestern Salmon Salad (SF)	\$12
	Seared salmon, iceberg lettuce, tomato, avocado, shredded cheddar, green onions, corn, cilantro sour cream vinaigrette	
	Kale Salad	\$10
	Honey vinaigrette marinated kale, granny smith apples, roasted beets, cucumber, tomato	
	Orchard Salad	\$12
	Grilled chicken, sliced apples, dried fruit, berries, manchago cheese, mixed greens, champagne vinaigrette	

Add to any salad chicken \$2.00, salmon \$6.00, 4 oz filet \$8.00

FISH, FOWL AND FARM

All classics served with choice of soup, house salad, or Caesar salad, and choice of vegetable and starch unless listed otherwise.

	Filet of Beef Tenderloin	\$18/26/32	
	4 oz. / 6 oz. / 8 oz. Cut to order Certified Angus Beef		
	14 oz Rib Eye	\$28	
	Cut to order Certified Angus Beef		
	Blythe Field Fried Chicken	\$16	
	Mashed potato, gravy, vegetable of the day		
	Barbara's Chicken	\$20	
	Grilled chicken breast, sautéed spinach, artichokes, melted goat cheese, basil lemon butter sauce, your choice of starch and vegetables		
	Bacon Wrapped Meatloaf	\$18	
	Mom's secret recipe, served with mashed potatoes, gravy vegetable du jour		
	Seafood Risotto (SF)	\$28	
	Shrimp, scallops, mussels, langosino lobster, lemon garlic sauce, asparagus, sundried tomato, creamy manchago risotto		
	Jamaican Seared Seabass (SF)	\$26	
	Jamaican spice seared seabass, roasted pepper mango chutney, asparagus tip salad, ginger cilantro line jasmine rice		
	Walleye (SF)	\$24	
	Artichoke panko		
	Blackened, crab, white wine butter cream		
	Pan-fried, sundried tomato, capers, garlic butter		
	Vegetarian Roasted Cauliflower Ragout	\$16	
	Roasted cauliflower, red beans, sweet potato, sundried tomato, asparagus, cherry tomato, green onion, garlic, herbs		
	The Veggie Burger	\$9	
	A veggie burger you would think is real meat served with lettuce, tomato, onion, choice of cheese, on a pretzel bun. Your choice of sides.		
	Brewer Burger	\$9	
	Lettuce, tomato, onion, choice of cheese on a pretzel bun. Your choice of sides.		

(SF) Contains seafood

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Ask your server about what items can be served raw or undercooked.