



Takeout Menu

\$13 Each

Beef Bourguignon

Beef Chuck Roast, Bacon, Potatoes, Carrots, Celery and Onion Braised in a Rich Beef Red Wine Sauce

Salisbury Steak

Seared Certified Angus Beef Patties Stewed in Rich Beef & Mushroom Gravy Served Over Side Mashed Potatoes

Spaghetti & Meatballs

House Made Beef & Pork Meatballs Stewed in House Made Italian Plum tomato Sauce. Topped With Imported Parmesan & Mozzarella Cheese

Grilled Balsamic, Honey & Mustard Pork Chop

Pork Loin Medallions Marinated & Grilled with a Thick Balsamic, Honey and Mustard Glaze. Served With a Side Over Long Grain & Wild Rice

Baked Garlic Shrimp Alfredo

12 Jumbo Shrimp Sautéed With Garlic and Herbs, Served Over Fettuccini in house Made Creamy Alfredo Sauce with English Peas, Fresh Tomatoes & Parmesan Cheese

Poppy Seed Chicken & Mushroom Casserole

Baked Chicken Breast, Cremini Mushroom & Egg Noodles In a Creamy Chicken & Sour Cream Sauce Topped With a Buttered Cracker Crumbs

Chicken Marsala

Pan Seared Chicken Medallions and Cremini Mushroom in Chicken Broth, Marsala Wine & Butter Sauce. Served Over Mashed Potatoes

Salads

\$8 Each

House Salad

Artisanal Greens, Cucumbers, Grape Tomatoes, Cheddar, Croutons, Balsamic Vinaigrette

Classic Caesar

Romaine, Garlic Herb Croutons, Pecorino Romano, House Made Caesar Dressing

Giddy Goat

Arugula, Seasonal Berries, Goat Cheese, Candied Walnuts, Grape Tomatoes, Lemon-Honey Vinaigrette

Greek Salad

Romaine, Tomato, Cucumber, Kalamata Olives, Banana Peppers, Feta Cheese, Greek Vinaigrette

Cobb

Artisanal Greens, Blue Cheese, Bacon, Tomato, Avocado, Hard Boiled Egg, Ranch Dressing

Sides

\$6 Each

Soup of the Day

Garlic Green Beans

Roasted Zucchini & Squash

Long Grain & Wild Rice

Roasted Garlic Mashed Potatoes

Fresh Fruit

Warm Ciabatta Rolls & Butter