



Starters

Oven Roasted Brussel Sprouts

Served with Dijon Drizzle

Oyster Rockefeller

Baked Oysters with Spinach, Bacon & Parmigiano-Reggiano

Warm Harvest Root Vegetable Salad

Served with Warm Winter Herb Vinaigrette

Tuna Poke

Seaweed Salad & Cucumbers

Coconut Curry Mussels

Coconut Curry Sauce, Cilantro & Grilled Bread

Salads

City View Garden Green Salad

Garden Fresh Field Greens with Sliced Pears,
Sundried Cranberries, Maytag Blue Cheese Crumbles,
Spicy Candy Pecans & Choice of Dressing

Caesar Salad

Oven Roasted Garlic Caesar Dressing, Basil Focaccia Croutons,
& Parmigiano-Reggiano Crispy Wafers

Mixed Greens & Tomatoes

Served with Garlic Herb Vinaigrette

From the Stock Pot

French Onion Soup

Bowl

Chef's Soup Creation of the Day

Cup

Bowl

If you have any specific dietary requests our kitchen staff will be happy to accommodate your request assuming that the ingredients are in season and available.

House Wine



Chardonnay

White Zinfandel

Cabernet Sauvignon

Entrées

Prosciutto Wrapped Chicken Thigh

Served with Sautéed Spinach & Butternut Squash Puree

House Made Tomato Bisque & Grilled Cheese

Pimento Grilled Cheese
& House Made Tomato Bisque

Blackened Zucchini Wrapped Cod

Served with White Rice, Slow Cooked Tomatoes & Shallots

Stir Fry Rice

Your Choice of Beef, Chicken, Shrimp or Vegetable

Beef Bourguignon

Served Over a Bed of Buttered Noodles

Desserts

Deconstructed S'mores

Jack Daniel's Chocolate Mousse Duo *gf*

Fall Crisp

Pumpkin Crème Brûlée *gf*

Apple Cheesecake

Brownie Overload *gf*

House Made Sorbets & Ice Creams

Pear & Riesling Wine Sorbet

Tart Cherry Sorbet

Sour Cream Ice Cream

Toasted Marshmallow Ice Cream

Chocolate Ice Cream

Vanilla Ice Cream

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