



Early Evening Prix-Fixe

4:30-6:30 Three Course Menu \$27.95

LET'S START WITH...

THE WEDGE

Iceberg lettuce, Applewood bacon, red onions, cherry tomatoes, bleu cheese dressing

MARKET SALAD

baby field greens, cucumber, red onions, carrots, tomatoes, chickpeas, choice of dressing

COUNTRY SALAD

baby field greens, dried cranberries, candied walnuts, Maytag bleu cheese, balsamic vinaigrette

CLASSIC CAESAR

shaved parmesan, ciabatta croutons

CRISPY BRUSSEL SPROUTS

lemon-caper aioli

PRETZEL BAKED BRIE

brie stuffed pretzel, brown sugar, fig jam

GRILLED PORTOBELLO MUSHROOM

garlic sautéed spinach, roasted red peppers, melted fresh mozzarella, balsamic glaze

CAROLINA BBQ PULLED PORK SLIDERS

topped w/ home style coleslaw

BUFFALO CHICKEN SPRING ROLLS

Vermont cheddar, scallions, hot sauce, Maytag bleu cheese

BURRATA MOZZARELLA

Creamy mozzarella, balsamic reduction, basil infused olive oil, grape tomatoes

AHI TUNA TARTARE (ADD 5)

mango salsa, sriracha mayo, wonton chips

SHRIMP COCKTAIL (ADD 5)

bloody mary cocktail sauce

DESSERTS

WARM APPLE CRISP

Granny Smith apples, cinnamon, nutmeg, rolled oat crumb topping, vanilla bean ice cream

OREO MOUSSE PIE

dark chocolate mousse, Oreo crumbs, fresh whipped cream

JUNIOR'S NEW YORK CHEESECAKE

fresh whipped cream, raspberry coulis

MAIN

GRILLED CHICKEN PAILLARD

baby arugula, grape tomatoes, fresh mozzarella, shaved red onions, red wine vinaigrette

GRILLED DOUBLE CUT PORK CHOP (ADD 3)

Tuscan vinegar peppers, pancetta, cannelloni beans, roasted brussel sprouts, lemon-garlic-sage olive oil

MEDITERRANEAN STUFFED SOLE (ADD 5)

feta, spinach, tomatoes, lemon, fresh herbs, quinoa wild rice

CHICKEN PARMIGIANA

melted mozzarella, angel hair, vodka sauce *or* pomodoro

ZUCCHINI LINGUINE (ADD 5)

baby shrimp, roasted tomato-white wine-garlic broth

SAUTÉED CHICKEN

Roma tomatoes, fresh mozzarella, sautéed spinach, roasted potatoes, lemon scampi

CEDAR PLANK ROASTED SALMON (ADD 3)

burnt brussel sprouts, stone mustard sauce

MIM'S MEATLOAF

crispy onions, country gravy, broccoli, mashed potatoes

CHICKEN GRANNY SMITH APPLES

roasted sweet potatoes, candied walnuts, Hudson Valley cider Riesling sauce

SESAME CRUSTED TUNA (ADD 5)

sweet corn & edamame succotash, wasabi cream & soy ginger

COUNTRY CHICKEN POT PIE

roasted chicken breast, carrots, peas, potatoes, fresh sage béchamel sauce, puff pastry crust

MARINATED SKIRT STEAK (ADD 5)

crispy onions, gorgonzola whipped potatoes

"MURRAY'S" ORGANIC ROASTED HALF CHICKEN

sautéed spinach, mashed potatoes, natural chicken jus

ANGEL HAIR & CHICKEN

spinach, sun-dried tomatoes, basil, fresh mozzarella, roasted garlic white wine