



A Food Experience with an Imaginative Menu that is Simply Delicious

*Join us for a unique dining experience with menu offerings based on seasonal items
Service available select days/evenings with advanced reservations for parties of four or more*

****Our goal is to make your private party with us an exceptional experience. We are able to offer a very unique atmosphere and setting for that special occasion. Please understand this requires menu choices to be pre-fixed meaning the main course needs to be the same for everyone.****

All meals include your choice of one drink: Lemonade, Ice or Hot Tea or Coffee. You are welcome to bring your own libations; we have wine glasses and cork screws for you to use.

18% Gratuity will be added to parties of 6 or more.

STARTERS	ADD ONS
<p><i>Starters will serve 2 – 4 persons.</i></p> <p>Cheesy Stuffed Mushrooms \$9 Cheese Board w/homemade flatbread crackers \$14 Pear, Apple Butter and Goat Cheese Bruschetta \$12 Baked Brie topped with Walnuts & Cranberries served with toasted baguette \$11</p>	<p>Add a salad, soup or soup/salad combo to any entrée or pasta for \$4.</p> <p>Salad: Mixed Greens, Spinach or Caesar Seasonal Soup: Inquire for seasonal soup options</p>

DESSERTS

Desserts are all homemade from scratch to order so they must be the same dessert for everyone unless noted

Individual Servings Available (Limit 2 Choices):

Seasonal Fruit Filled Crepes | Molten Lava Cake \$4.5
Baked Apple Crisp | Salted Caramel Apple Cheesecake \$4

For Parties of 6 or more:

Apple or Pear Upside-Down Cake | Grape Wine Cake \$4/serving
Seasonal Cheesecake | Dark Chocolate Cake (GF) \$ 5/serving
Homemade Ice Cream available by request for an additional \$2/serving

OUR SEASONAL FAVORITES

Quinoa Bean Bowl

Lentil beans, winter greens and vegetables, spices, nuts and cheese, topped with a fried egg. This vegetarian dish is filled with flavor!

Roasted Pork Tenderloin

with apple chutney, rosemary roasted sweet potatoes and seasonal vegetables \$17

Pork Modenese

Thick Iowa Pork Chops are sautéed in garlic, white wine and herbs with fresh mushrooms and onions, served with mashed potatoes and seasonal vegetables \$18

Apricot, Pistachio and Goat Cheese Stuffed Chicken Breast

Encrusted chicken stuffed and baked served with rice and greens \$17

Baked Parmesan Chicken

Chicken breast grilled and topped with homemade marinara sauce, mozzarella cheese served over homemade pasta \$18

Ricotta Meatballs over Garlic Mashed Potatoes

Our favorite meatballs flavored with marinara sauce settled atop creamy garlic mashed potatoes \$18

French Onion Flat Iron Steak

Flat Iron topped with caramelized onion sauce & Swiss cheese, hasselback potatoes and vegetables \$20

Steak Roulade

Roasted red peppers, spinach/walnut pesto, prosciutto, & provolone cheese, roasted potatoes and seasonal vegetables \$24

HOMEMADE PASTA

Pasta is fresh and made from scratch. Dishes are served with a side of bread.

Butternut Squash and Italian Sausage Lasagna \$18

Pappardelle pasta with artichokes, mushrooms and sage cream sauce \$17

*Add Chicken (\$19) or Shrimp (\$20) *