

SOUPS

Soup du Jour cup / 4.5 bowl / 6 Your server will describe today's specialty soup

Classic French Onion Soup / 8 with Gruyère, Herb Croutons, Parmesan Cheese

SIDE SALADS

Mediterranean / 6

Mixed Greens, Artichokes, Roasted Red Peppers, Kalamata Olives, Red Onion, Feta, Cherry Tomatoes, Sherry Vinaigrette

The Wedge | 5.5

Crisp Iceberg, Applewood Bacon, Red Onion, Roma Tomato, 1000 Island Dressing

Mixed Green Salad / 6

Candied Pecans, Shaved Pecorino, Shallots, Fresh Pear, Tomato, Maple Balsamic Vinaigrette

Classic Caesar Salad | 5.5

Crisp Romaine Lettuce, Herb Croutons, Parmesan Crisp, Caesar Dressing

ENTREE SALADS

Spats Salad | 8

Spring Lettuce, Cherry Tomatoes, Red Onions, Hard Boiled Egg, Avocado, Bacon, Croutons, Herb Vinaigrette

add: Grilled Chicken Breast +4
Grilled Salmon +6
Grilled Flat Iron Steak +8
Chilled Shrimp +9

May be Blackened Cajun Style upon request.

Classic Caesar Salad | 8

Crisp Romaine Lettuce, Herb Croutons, Parmesan Crisp, Caesar Dressing

add: Grilled Chicken Breast +4
Grilled Salmon +6
Grilled Flat Iron Steak +8
Chilled Shrimp +9

May be Blackened Cajun Style upon request.

SMALL & SHARED PLATES

Jumbo Shrimp Cocktail / 14 Brandy Cocktail Sauce, Lemon

Fried Asiago Stuffed Gnocchi / 7 Parmesan Cheese, Truffle Butter

Hummus / 8.5 Crumbled Feta, Cherry Tomatoes, Kalamata Olives, Olive Oil, Paprika, Baked Pita Chips

Fried Calamari / 12 Lemon Sriracha Aioli, Grilled Lemon **House Made Potato Chips** / 8 served with Bleu Cheese Sauce

Cheese Plate / 14

White Cheddar, Smoked Gouda, Genoa Salami, Cornichons, Whole Grain Mustard

Flat Bread Pizza / 12

Chorizo, Oaxaca Mexican White Cheese, Pico de Gallo, Green Onions, Cilantro, Sour Cream

Roasted Sweet Potato / 6 Black Bean Puree, Pickled Shallots, Red Pepper, Green Onion

ENTREES

Seared Scottish Salmon / 26 Roasted Fingerling Potatoes, Green Beans, Butternut Squash Puree

Seared Diver Scallops / 28 Gorgonzola Mash, Vegetable Medley, Tomato Gastrique

Grilled Airline Chicken Breast / 23 Wild Rice, Roasted Brussel Sprouts, Orange and Cranberry Compote

Seared Duck Breast / 30 Roasted Sweet Potatoes, Roasted Brussel Sprouts, Port Wine Reduction

*All entrees include the Chef's vegetable selection.

Maryland Style Crab Cakes / 26 Green Beans, Roasted Red Skin Potatoes, Lemon Beurre Blanc

Honey & Soy Glazed Berkshire Pork Chop / 28 Roasted Sweet Potato, Vegetable Medley

Grilled Goz Beef Tenderloin / 32 Truffle Mash Potatoes, Green Beans, Slow Roasted Onions, Bordelaise Sauce

Roasted Acorn Squash / 18 Stuffed with Wild Rice, Dried Cranberries, Mirepoix Vegetables, Toasted Pumpkin Seeds



PASTA

Fettuccini / 21 Herb Grilled Chicken, English Peas, Wild Forest Mushrooms, Truffle Parmesan Cream

Spaghetti Bolognese / 18 Longdale Farm Ohio Beef Bolognese, Mirepoix Vegetables

Mushroom Ravioli / 17 Roasted Root Vegetables, Madeira Cream

ALERT YOUR SERVER TO ANY FOOD ALLERGIES
There is increased danger of food-borne illness when consuming raw
OR ANY undercooked meats or seafood. 19% gratuity will be added
to parties of eight or more.

BETWEEN THE BREADS

All Burgers come with Bibb Lettuce, Tomato, Red Onions

Spats Burger / 13 Havarti Cheese, Applewood Smoked Bacon, BBQ Mayo, Tomato Jam, Brioche Bun

Classic Burger / 11 Sharp Cheddar Cheese, Brioche Bun

Vegetarian Mushroom Burger / 10 Blend of Portobello, Button, Broccoli, Red Onion, Black Beans topped with Smoked Gouda, Tempura Shiitake Mushrooms, Brioche Bun

Smoked Salmon Sliders / 11 Herb Cream Cheese, Smoked Salmon, Cucumbers, Tomato, Bibb Lettuce, Pumpernickel Roll

SIDES

All burgers and sliders served with choice of Natural Cut French Fries, Sweet Potato Fries, Ginger Sweet Pickled Vegetables or Wheatberry Salad: (Dried Cranberries, Pecans, Green Onions, & Balsamic). Fresh Fruit +\$1.00