WHAT IF...

Executive Chef, Andriana Yaremchuk
Sous Chef, Michele Sanchez-Long

LAND

FILET MIGNON (GF) | 49
8 Oz.,Grilled, House Butter, Mashed Potatoes

BONE-IN RIBEYE (GF) | 51
22 Oz., 35 Day Aged Angus Reserve, Grilled, Mushroom & Onions, Mashed Potatoes

BONE-IN PORK CHOP | 27
Creatively Prepared Daily

RACK OF LAMB (GF) | 43
Pepper Berry Rub, Wine Fig Reduction, Polenta

ADDITIONS:
Mushrooms & Onions| 4 Crab Mornay | 14

CHICKEN MILANESE | 25
Garlic Parmesan Crust, Roasted Garlic Sage Aioli, Apple Vinaigrette Tossed Kale, Pumpkin Seeds, Mashed Potatoes

CHICKEN MARSALA | 26
Mushrooms, Marsala Wine Sauce, Grilled Polenta

SEA

BROILED COLOSSAL CRAB CAKES | 40
Cocktail, Tartar or Drawn Butter, Rice

SEARED SEA SCALLOPS | 32
(6), Bourbon Maple Cream, Walnuts, Crispy Prosciutto, Grilled Polenta

BAKED SEAFOOD | 36
Crab Stuffed Scallops, Shrimp, Lemon Butter, White Wine, Bread Crumbs, Rice

SCOTTISH FARM RAISED SALMON | Mkt
Creatively Prepared by our Chef Daily

WILD HALIBUT (GF) | 40
Caramelized Apples, Honey Crisp Apple Pan Jus, Pistachio Dust, Parsnip Puree

CIOPPINO | 37
Shrimp, Scallops, Clams, Mussels, Linguine, Fra Diablo or Garlic White Wine Sauce

PASTA

PARMIGIANA Eggplant | 20 Chicken | 25 Veal | 28
Breaded, Herbed Marinara, Linguine

FALL PASTA (V) | 23
Butternut Squash, Spinach, Cannellini Beans, Caramelized Onions, Sage Butter, Pappardelle

SHORT RIB RAGU | 27
Red Wine, Ricotta, Pappardelle

THREE CHEESE RAVIOLI | 22
Wild Mushrooms, Spinach, Cream Sauce

LOBSTER RAVIOLI | 30
Shrimp (3), Cherry Tomatoes, Spinach, Mimosa Saffron Cream

ADDITIONS
Chicken or Shrimp | 10 Crab or Scallops | 15
Gluten Free Pasta | 2

Add any salad to an entree | 6

WE PROUDLY SERVE...

Blissfully Loved Farm-Micro Greens
Earthbound Farm-Organic Field Greens
The Tomato Guy- Local Produce
Kepler's Seafood - Halibut, Salmon & Scallops
Bell & Evans Chicken
Specialty Steaks (Veal, Pork, Beef)- Erie, PA

1 Check for Parties of 8 or more, with 20% Gratuity Included
Consuming raw or under cooked meat or seafood can pose a serious risk to your health.

WHAT IF...

SMALL PLATES

CHEESE & CHARCUTERIE | 20
See Server for Details

BAKED BRIE (V) | 16
Puff Pastry, Fig Jam, Pecans

PETITE CRAB CAKES | Mkt
Roasted Garlic Sage Aioli, Pommery Mustard

CRAB DIP BREAD BOWL | 17
Four Cheeses, Artichokes, Spinach

CRAB MARTINI (GF) | Mkt
Chilled Colossal Crab,
Cocktail, or Drawn Butter

SEA SCALLOPS (GF) | 19
(4) Pan Seared, Frangelico Pear Sauce,
Hazelnut Dust

LOLLIPOP LAMB CHOPS(GF) | 19
(4) Char-Grilled, Tzatziki

VEGETABLE NAPOLEON (V) | 14
Panko Breaded Eggplant,
Spinach, Roasted Pepper, Mozzarella,
Balsamic Reduction, Marinara

AHI TUNA | 17
Ginger, Wasabi, Yuzu Sauce

CALAMARI | 16
Fried, Banana Pepper, Marinara

STEAMED MUSSELS OR CLAMS (GF) | 16
Fra Diablo, or Garlic White Wine Sauce

DUCK BACON WONTONS | 14
Corn, Cream Cheese, Wine Fig Reduction

FLATBREAD PIZZA DU JOUR | Mkt

LITE FARE

BAKER'S DOZEN WINGS | 20
Boneless or Jumbo: Mild, Hot, BBQ, Thai Chili, Garlic Parm, Mango Habanero
Celery & Blue Cheese or Ranch | 1

PRETZEL DUO |12
Beer Cheese Dip, Honey Mustard

FRIED PICKLES | 12
Ranch Dip

FRIED MOZZARELLA | 11
House Marinara

SALADS | 11

GARDEN TOSSED (GF)
Organic Greens, Carrots, Cabbage, Cucumber, Tomato, Choice of Dressing

GORGONZOLA
Organic Greens, Dried Cranberries, Walnuts, Gorgonzola Croutons, Balsamic Vinaigrette

GREEK (GF)
Romaine, Olives, Tomatoes, Cucumber, Feta, Pepperoncini, Red Cabbage, Onion, Greek Dressing

WEDGE
Iceberg, Prosciutto, Bleu Cheese Crumbles, Bleu Cheese Dressing

CAESAR
Hearts of Romaine (Grilled if you like!)
Shaved Parmesan, Croutons, Caesar Dressing

MONTRACHET
Organic Greens & Spinach,
Baked Apples, Pistachios,
Goat Cheese Crumbles, Creamy Apple Dressing

PITTSBURGH (GF) Chicken | 20 Steak | 23
Organic Greens, Romaine, Red Onion, Tomato, Cucumber, Carrots, Cheddar, Fries

HOUSE-MADE DRESSINGS:
Bleu Cheese, Creamy Apple, Honey Mustard, 1000 Island, Ranch, French
Vinaigrettes: Greek, Italian, Balsamic

ADDITIONS
Chicken, Shrimp, Tuna | 10
Salmon, Steak | 14
Scallops, Crabmeat | 15

SANDWICHES

Served on a Brioche Bun with Fresh Cut Fries

FILET MIGNON | 22
5 oz., Spinach, Tomato, Onion, Horseradish Aioli

CRAB CAKE | 25
Lettuce, Tomato, Tartar or Cocktail

BACON JAM BURGER | 18
Brie Cheese, Spinach & Bacon Jam

GRILLED CHICKEN | 17
Lettuce, Tomato, Red Onion, Dill Pickled Mustard