



Casually Elegant Dining, Drinks, and Desserts

GETTING STARTED	<p>WE'LL GET YOU STARTED WITH WARM BREAD AND HERB BUTTER REFILLS 2/LOAF</p>	SOUPS & SALADS	<p>MEREDITH HOUSE SALAD GREENS, RED ONION, CARROTS, CUCUMBERS, TOMATOES, RADISH, SMOKED EGG, HOUSE CROUTONS 5.5</p>	
	<p>BLUEBERRY BBQ SHRIMP SKEWERS SERVED ON A BED OF ARUGULA 14</p>		<p>WEDGE SALAD ICEBERG, RED ONION, TOMATO, BACON, BLEU CHEESE 8 +CHICKEN 5 STEAK* 9 GRILLED SHRIMP 8 SALMON 10 SCALLOPS 13</p>	
	<p>WOOD-GRILLED VEGGIE PLATE PORTABELLA, ZUCCHINI, ONION, & BELL PEPPER ON A BED OF RICE PILAF, FINISHED WITH MANDARIN TERIYAKI +CHICKEN 5 STEAK* 9 GRILLED SHRIMP 8 SALMON 10 SCALLOPS 13 10</p>		<p>BERRY WALNUT SALAD BED OF SPINACH AND ARUGULA, FRESH STRAWBERRIES, CANDIED WALNUTS, AND POPPY SEED DRESSING 7.5</p>	
	<p>CALAMARI TEMPURA BATTERED AND FRIED WITH SWEET THAI CHILI SAUCE 13</p>		<p>HOUSE SOUP CUP 5 BOWL 7.5</p>	
	<p>FILET TIP BRUSCHETTA CROSTINI TOPPED WITH MARINATED FILET TIPS, FRESH TOMATO & ONION, AND SHAVED PARMESAN, FINISHED WITH BALSAMIC GLAZE 15</p>		<p>FEATURED SOUP CUP 7.5 BOWL 10</p>	
	<p>WHITE WINE & GARLIC MUSSELS SERVED WITH GARLIC TOAST POINTS 13</p>		BEVERAGES	<p>PEPSI PRODUCTS LEMONADE RASPBERRY TEA SWEET TEA 2.75 HOUSE-BREWED UNSWEET TEA</p>
	<p>THE FIREPIT MILD SAUSAGE, PEPPERS, AND ONIONS SERVED WITH PARMESAN CROSTINI AND SPICY MUSTARD CREAM 14</p>			<p>SELECTION OF HOT TEA REGULAR & DECAF COFFEE 3.25 "THE MEREDITH BLEND" BY OHIOPLYE COFFEE ROASTERS</p> <p>BOTTLE OF SAN PELLEGRINO 3.5</p>
DESSERTS	<p>SAVE ROOM FOR DESSERT! YOUR SERVER WILL LET YOU KNOW ABOUT THIS EVENING'S SELECTIONS.</p>	BAR	<p>ON TAP: SAM ADAMS BLUE MOON GUINNESS MILLER LITE YUENGLING MOOSEHEAD</p> <ul style="list-style-type: none"> ○ SIX ROTATING CRAFT DRAFTS ○ BOTTLED BEERS AND CIDERS ○ PLEASE SEE FULL WINE & COCKTAIL LIST 	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

STEAKS	ANGUS RESERVE SIRLOIN* 8 OUNCE	28	STEAK ADDITIONS	SAUTÉED ONIONS	2
	CENTER-CUT FILET* 6 OUNCE	36		SAUTÉED PORTABELLAS	3
	ANGUS CHOICE NEW YORK STRIP* 12 OUNCE	40		BLEU CHEESE CRUST	4
	ANGUS CHOICE RIBEYE* 16 OUNCE	48		GRILLED SHRIMP	8
				SCALLOPS	13
				WOOD-GRILLED SPLIT LOBSTER TAIL	28
FISH, SEAFOOD, & PASTA	STUFFED SALMON FILET SPLIT TOP STUFFED WITH A PÂTÉ OF PORCINI, SHITAKE, CREMINI AND OYSTER MUSHROOMS, TOPPED WITH BALSAMIC TRUFFLE OIL	28	CHICKEN, PORK, & BEEF	CHICKEN BRUSCHETTA GRILLED AND TOPPED WITH TOMATO, ONION, BASIL, SHAVED PARMESAN, FINISHED WITH BALSAMIC GLAZE	21
	CAJUN SEAFOOD ALFREDO FRESH PAPPARDELLE TOPPED WITH SEARED SEA SCALLOPS, GRILLED SHRIMP, & MUSSELS	32		CHICKEN MONTEREY GRILLED AND TOPPED WITH SAUTÉED ONION, BACON, MONTEREY-JACK, RED PEPPER FLAKE, FINISHED WITH HONEY	22
	SENATOR'S FEAST AN IMPRESSIVE PLATE! WOOD-GRILLED SPLIT LOBSTER TAIL, GARLIC BUTTER MUSSELS, SEARED SEA SCALLOPS, AND A SEASONED GRILLED SHRIMP SKEWER	60		CRANBERRY BBQ BABY BACK RIBS HALF RACK SMOTHERED IN OUR OWN SWEET & TANGY SAUCE	22
	WOOD-GRILLED TWIN TAILS TWO 6-OUNCE CANADIAN LOBSTER TAILS SPLIT AND PREPARED ON OUR GRILL, SERVED WITH DRAWN BUTTER AND LEMON	64		SMOKED TRIFECTA FILET TIPS, BRISKET, AND MILD SAUSAGE ON BLACK BEAN & VEGGIE RICE, FINISHED WITH BOURBON GLAZE	29
	NEW ENGLAND BAKED COD PREMIUM COD FILET BAKED IN WHITE WINE & BUTTER AND TOPPED WITH GOLDEN BROWN PANKO	18		SMOKED BRISKET SANDWICH ROASTED RED PEPPERS, PORTABELLAS ARUGULA, GOAT CHEESE, CHEDDAR CHEESE ON GRILLED GARLIC BREAD SERVED WITH HOUSE-CUT FRIES	18
	RICOTTA STUFFED TORTELLINI WITH THICK CUT BACON, SPINACH, AND A GARLIC CREAM SAUCE +CHICKEN 5 STEAK* 9 GRILLED SHRIMP 8 SALMON 10 SCALLOPS 13	16		PITTSBURGH SALAD CHICKEN STEAK* GREENS, RED ONION, CARROT, RADISH, CUCUMBER, TOMATO, SMOKED EGG, HOUSE-CUT FRIES, CHEESES	15 19
KIDS	CHICKEN TENDERS & FRIES	9	GIVE THANKS	"A BEER FOR THE BACK" SEND COMPLIMENTS TO OUR CHEF AND KITCHEN TEAM BY SENDING THEM A ROUND. CHEERS!	20
	GRILLED CHEESE & FRIES	6.5			
	SHRIMP SKEWER & FRIES	8.5			