



APPETIZERS

CRISPY BRUSSEL SPROUTS 11

hazelnut gremolata, crumbled goat cheese, smoked paprika vinaigrette

CHARCUTERIE BOARD 18

capicola, prosciutto, salami, seasonal and international cheeses, tomato jam, ale mustard, grilled breads

CRAB CAKE 13

grapefruit supremes, arugula, smoked paprika aioli

PEI MUSSELS 14

sweet italian sausage, corn, roasted red peppers, spring onion, lemon cream sauce, grilled bread

SWEET POTATO GNOCCHI 12

kale, bacon, mixed mushrooms, cider-thyme cream, balsamic reduction

CARAMELIZED ONION & BLEU CHEESE RISOTTO 13

arugula, parmesan, balsamic reduction

SOUPS

SOUP DU JOUR 6

FRENCH ONION 8

french bread crouton, swiss cheese

SAUSAGE & KALE 7

sweet italian sausage, tuscan kale, asiago raviolis

SALADS

CAESAR SALAD 9

herb roasted tomato, sourdough croutons, shaved parmesan, caesar dressing

LOBSTER ARUGULA SALAD 17

arugula, snow peas, daikon radish, carrots, cucumber, charred pineapple, peanut vinaigrette

ENTRÉES

served with fresh baked bread and house garden salad

AUTUMN CHICKEN 20

pan seared chicken, braised kale and bacon, sweet potato gnocchi, apple cider reduction

BRAISED BONE-IN PORK CHOP 28

balsamic braised cabbage and apples, rosemary roasted red potatoes

SUN DRIED TOMATO & BASIL RISOTTO 15

pesto drizzle, fresh mozzarella

DUCK CONFIT RAVIOLI 27

mixed mushrooms, spring onion, butternut squash, sage butter broth

MOJO RIBEYE 38

grilled ribeye, mojo sauce, corn and black bean salsa, citrus risotto

88 RIDGE FILET 38

grilled filet, caramelized onion and bleu cheese risotto, sautéed broccolini, crispy onion, red wine gastrique

SURF N TURF BURGER 23

waygu beef, house made crab cake, arugula, tomato, smoked paprika aioli, side of lobster mac n cheese

CRAB STUFFED HADDOCK 28

rosemary roasted red potatoes, steamed broccolini, roasted red pepper basil cream

RAMEN & SALMON 26

seared salmon filet, curried ginger broth, daikon radish, carrots, snow peas, ramen noodles, soy reduction