



SMALL PLATE

- BANG BANG SHRIMP** 9
Large tiger shrimp dredged in flour and deep fried to a golden color and served with a spicy aioli.
- ARANCINI** 9
Italian rice rolled into a ball, stuffed with fresh cheeses, breaded and deep fried; served with a spicy marinara sauce
- JALAPEÑOS WRAPPED IN BACON** 8
Jalapeños stuffed with cheese and wrapped in bacon, served with ranch dipping sauce

THE PLATE

- CLASSIC BURGER** 15
Half pound burger topped with Cuba cheese, lettuce, tomato and onion. Served with your choice of one side.
- LOOSE MEAT BURGER** 15
Shag Bark Farm's ground beef sautéed then topped with a mild pepper jam and Cuba cheese, and served on a toasted brioche bun. Served with choice of side.
- RED WINE PASTA** 14
Our house made pasta cooked in a dry red wine then sauced with our house Alfredo sauce.
- MEDITERRANEAN STUFFED SWORDFISH** 19
Fresh caught swordfish stuffed with a creamy blend of feta, spinach and garlic served over a bed of house made linguini with a garlic butter sauce.
- DRY AGED NY STRIP STEAK** 27
Shag Bark Farm's 14oz 28 day dry aged NY Strip steak cooked to your liking. Served with a roasted garlic and cauliflower puree, and a potato latke.
- LIVER AND ONIONS** 13
Our very own all natural Angus liver sautéed with a generous amount of bacon and onions. Served with your choice of side.
- WELSH DIP** 16
Thinly sliced prime rib sautéed peppers and onions topped with mozzarella and Swiss cheese with a rich au jus on a pretzel bun served with choice of one side
- PORK KATSU SANDWICH** 15
Thinly pounded all natural pork loin breaded and deep fried and served a light and airy Italian bread and topped with pickled okra and a Japanese style mayo. Served with choice of side.
- STEAK AND SHRIMP KABOBS** 17
Shag Bark Farm's marinated sirloin steak and fresh shrimp skeward with onions, and peppers and grilled to perfection. Served over top of basmati rice.
- PITTSBURGH SALAD** 14
Fresh greens and vegetables topped with bourbon marinated sirloin steak or chicken tenderloin, fresh vegetables, parmesan truffle fries and shredded Cuba cheese.

February 23rd-25th, 2021

