

Small Plates

BREAD BOARD | 9

homemade rosemary & garlic focaccia | cranberry-maple ricotta | balsamic onion jam

FIG & COPPA FLATBREAD | 18

white garlic base | fresh mozzarella | caramelized onions | roasted figs | sliced coppa | ricotta dollops |arugula | shaved parmigiano-reggiano | honey drizzle

LASAGNA EGGROLLS | 15

beef & pork ragu | mozzarella | lasagna sheets | served over house marinara

CAPRESE DIP | 18

cherry tomatoes | crushed red pepper | basil pesto | mozzarella & goat cheese baked until bubbly | fresh basil | crispy warm pita chips

BELLA LUNA GREENS | 19

fresh escarole | hot cherry peppers | prosciutto | onions | parmesan | italian bread crumbs

FRIED BRUSSELS SPROUTS | 16

thai chili sauce | crispy pork belly | black garlic aioli | togarashi

CHICKEN WINGS | 17

crispy chicken wings | choice of sauce - buffalo, red ram, calabrian chili BBQ, dill pickled dry rub, garlic parmesan | celery | bleu cheese

Soup & Salad

SOUP DU JOUR

Chef's daily soup choice

APPLE PECAN SALAD | 17

honeycrisp apples | candied pecans | dried cranberries | goat cheese | maple-dijon vinaigrette

HARVEST COBB SALAD | 18

applewood-smoked bacon | roasted butternut squash | sliced pears | moody bleu cheese | toasted pumpkin seeds | beet-pickled eggs | apple cider vinaigrette

CAESAR | 14

romaine lettuce | baked garlic croutons | house-made caesar dressing | parmesan

Salad Add-ons

Grilled Chicken | 6

Grilled Shrimp | 10

Salmon | 16

Handhelds

all sandwiches served with house made chips

LOBSTER ROLL | 32

warm North Atlantic lobster | drawn butter | New England style brioche roll

BUTTERMILK FRIED CHICKEN SANDWICH | 17

crispy fried chicken | sharp cheddar | maple aioli | apple-fennel slaw | brioche roll

PRIME RIB SANDWICH | 19

shaved prime rib | provolone | caramelized onions & mushrooms| creamy horseradish | arugula | toasted baguette Sub GF Roll +\$1.50

THE CLUB | 19

in house oven roasted turkey | bacon | smashed avocado | tomato | lettuce | cheddar | raspberry jalapeño aioli | braided brioche

FISH & CHIPS | 21

panko crusted fried haddock | hand cut fries | coleslaw | tartar Add brioche roll +\$2.50

TACOS | MARKET PRICE

check with your server for today's tacos and accoutrement served with house tortillas Sub Corn Tortillas

SMASHBURGER | 18

two patties | american cheese | shredded lettuce | onion | roasted garlic aioli | house pickles Sub GF Roll +\$1.50

Sub hand cut fries | \$1.75

Sub sweet potato fries| \$2.50

Sub onion rings | \$2.50

Sub side salad | \$4.00

Entrées

available after 4pm

STEAK OF THE DAY | MARKET

Chef's daily cut | truffle & black garlic compound butter | confit fingerling potatoes

BRAISED SHORT RIB | 44

slow-braised short rib | goat cheese whipped potatoes | chef's vegetable | port & fig jus

MAPLE DIJON SALMON | 36

maple dijon glazed salmon | butternut squash purée | roasted rainbow carrots | candied walnuts

LINGUINE & CLAMS | 27

littleneck clams | lemon-butter wine sauce | linguine | toasted garlic bread

PORK CHOP | 28

pork chop | pumpkin-cauliflower gratin | toasted pepitas | crispy sage

STUFFED FLOUNDER | 36

lobster & crab-stuffed flounder | citrus butter pan sauce | herbed orzo

CHICKEN FRANCAISE | 26

pan fried breaded chicken cutlets | lemon butter & sweet sherry wine sauce | linguine

CHICKEN RIGGIES | 24

Brian's Landing riggie sauce | sautéed chicken | hot cherry peppers | scallions | parmesan

Sub shrimp +\$8.00

Weekly Specials

Wednesday

Homemade Pasta Night
Paired with Wine

Thursday

Burger & Brew
Chef's choice burger
& 16oz brew \$22

Friday

Chef's Catch of the Day
Featured seafood dish

Saturday

King Cut Prime Rib
(available after 4pm)

Sunday

Brunch - a la carte
Open at 10am

Bottled Beer

Labatt Blue
Labatt Blue Light
Coors Light
Michelob Ultra

Miller Light
Yuengling
Heineken
Peroni

Stella Artois
Corona Premiere
Corona Extra

House

listed from light to full bodied

	glass	bottle
CK MONDAVI PINOT GRIGIO	8	24
CK MONDAVI CHARDONNAY	8	24
CK MONDAVI CABERNET	8	24

White / Rosé

THE SEEKER	11	32
Riesling, Germany Light-bodied with notes of apricot and grapefruit		
SANTA MARGHERITA		69
Pinot Grigio, Alto Adige Italy Medium-bodied golden delicious apples and citrus		
THE BEACH BY WHISPERING ANGEL	13	36
Rosé, Provence France light-bodied with notes of strawberry and watermelon		
THE CHAMPION	13	36
Sauvignon Blanc, New Zeland light-bodied with notes of kiwi and watermelon		
KIM CRAWFORD	14	47
Sauvignon Blanc, New Zealand medium-bodied with notes of citrus and pineapple		
CHANDON (SPLIT)		14
Sparkling Rosé, California medium-bodied with notes of strawberry and grapefruit		
COPPOLA PROSECCO (SPLIT)		13
Prosecco, California medium-bodied with notes of lemon, citrus, and pear		
WHISPERING ANGEL		54
Rosé, Provence France medium-bodied with notes of citrus and strawberry		
KENDALL JACKSON	14	45
Chardonnay, California full-bodied with oak and tropical notes		
VUEVE CLICQUOT BRUT		120
Champagne, Reims France freshness, strength, aromatic richness & silkiness		

Mocktails (zero proof cocktails)

ESPRESSO DIRTY COLA	9
fresh brewed espresso, cream soda, sweet cream	
MAPLE ORCHARD PALMER	8
maple, lemonade, apple cider	
SPICED PEAR MARGARITA	9
Zero proof tequila, cinnamon, pear nectar, lemon & lime	
THE SPRITZ	9
zero proof champagne, fig & vanilla simple, club	
HARVEST MULE	9
ginger beer, apple cider, lime	

Red

listed from light to full bodied

glass

bottle

MARK WEST	12	45
Pinot Noir, California light-bodied with notes of black cherry and strawberry		

TREANA		79
Red Blend Central Coast California, 2020 Vintage light-bodied with notes of berry cobbler, freshly grated cinnamon and toasted caramel		

BELLE GLOS CLARK & TELEPHONE		125
Pinot Noir, Central Coast California medium-bodied with notes of plum and cranberry		

TERRAZAS	11	33
Malbec, Argentina full-bodied with notes of dark berry and chocolate		

Z. ALEXANDER	12	45
Red Blend, California full-bodied with notes of dark berry and chocolate		

SHAFER TD-9		120
Red Blend Napa California full-bodied with notes of plum, coffee, and black cherry		

JUGGERNAUT HILLSIDE '19	13	47
Cabernet Sauvignon, California full-bodied with notes of vanilla and black currant		

TEXTBOOK		66
Cabernet Sauvignon, Napa Valley California full-bodied with notes of black currant and plum		

FLORA SPRINGS WINERY '18		159
Cabernet Sauvignon, Napa California full-bodied with notes of black fruit & licorice		

CAYMUS '20		189
Cabernet Sauvignon, Napa California full-bodied with notes of berries and cocoa		

NICKEL & NICKEL '18		189
Cabernet Sauvignon, Napa California full-bodied with notes of plum and raspberry		

Beverages

- Fresh Brewed Coffee

Cold Brew Coffee

Espresso

Hot Tea/Iced Tea

Hot Chocolate

Assorted Fruit Juices

Fountain Beverage

Root Beer & Cream Soda