

A decorative border of brown maple leaves surrounds the central text. The leaves are arranged in a grid-like pattern, with some overlapping. The central text is set against a light beige background.

from the Grill

Bardine's Fresh-Cut New York Strip Steak 36

fresh-cut strip steak grilled to perfection.

Drunken Salmon 26

8oz salmon filet grilled and topped with a maple-bacon bourbon sauce and topped with crushed candies walnuts.

Harvest Chicken 21

Tender chicken breast wrapped in bacon and stuffed with a blend of cream cheese, goat cheese, chopped pears and craisins. Topped with a zesty bourbon sauce.

Pear Pork Chops 22

Two 6oz boneless pork chops topped with a rum pear sauce rested on a grilled fresh pear.

***all dinners are served with hobo beans, pumpkin risotto, and grilled vegetables.*



PIZZAS

FORMAGGIO PIZZA 15

4 cheese blend of Bleu, Gouda, Parmesan and Mozzarella seasoned on a tomato base crust.

SURF & TURF PIZZA 18

Tomato sauce topped with beef tenderloin, shrimp, scallops, mushrooms. Finished with mozzarella.

FOUR SEASON 15

Prosciutto, mushrooms, artichokes, olives basil topped with mozzarella cheese on a tomato base crust.

OLD WORLD ITALIAN PIZZA NAPOLITANA 12

Crushed fresh tomato sauce and Mozzarella.

TRADITIONAL PIZZA 12

Topping choices (additional charge): Pepperoni, Mushrooms, Italian Sausage, Bell Peppers, Red Onions, Hot Pepper Mix, and Cherry Tomatoes.

WHITE PIZZA 13

Topped with garlic, tomatoes, basil, and Mozzarella.

**ADD All-u-Can eat salad bar to any pizza 6 per person

Beverages

White Wine

2016 Brugano, V90 Pinot Grigio

8/22

Straw yellow color, the nose reveals persistent notes of white fruits.

The palate is strong and clear with slight stone nuances and bright acidity.

2016 Brugano, V90 Sauvignon Blanc

8/22

Straw yellow color with slight green highlights. The nose reveals intensive, persistent and delicate varietal fragrance. Wonderful citrus and peach notes. The palate is fresh and lively with bracing acidity on the finish.

2015 Rocca Dei Sanniti, Falanghina

11/30

A beautiful straw-hay color, with a wonderful aromatic floral nose that is both dry and fruity on the palate. Aged in stainless steel tanks for six months and another three months in the bottle prior to release.

2015 Paris Valley Chardonnay

9/26

Aromas of little white flowers, wet stone, citrus and green apple are complimented with flavors of ripe honeydew melon and white.

Red Wine

2015 Cinta, Montepulciano, Abruzzo

7/19

Rustic, rich with traditional characteristics of the Montepulciano grape. It possesses deep red-purplish color and highly aromatic with earthy notes and hints of pepper and spice. Fresh and full-bodied with dark cherry flavors.

2013 Badiolo, Chianti Riserva

10/28

This Chianti DOCG has been matured for over a year in oak barrels and then refined in bottles for about four months, thus enhancing its bouquet and refining its body and smoothness. A very intense ruby color, tending to garnet with ageing and for intense and very typical bouquet and balanced structure.

2014 Ornella Molon, Eros Veneto- Italy

13/35

50% Malbec-50% Pinot Noir, Silky, delicate Pinot Noir lends nice cherry and spice on the palate, while the earthy Malbec is strong and smoky. The wine is overflowing with blackberry, strawberry, tomato, suede and the soil of northeast Italy.

Beer

Aluminum Bottles - Miller Lite, Coors Light, Budweiser & Bud Light - 3.75 Michelob Ultra - 4.50

Glass Bottles - Peroni & Stella- 5.00 Corona- 5.00 Miller 64, Rolling Rock & Yuengling - 3.75