

# Small Plates

## FRESH BREAD | 6

served warm | homemade marinara | parmesan

## FRIED BURRATA | 16

panko-crusted burrata cheese | house marinara | crispy pita chips

## COCONUT SHRIMP COCKTAIL | 19

hand breaded coconut shrimp | homemade thai curry sauce

## MAPLE GARLIC DUCK WINGS | 17

confit duck wings | maple garlic glaze | candied bacon blue cheese dressing

## BELLA LUNA GREENS | 19

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

## HONEY & GOAT CHEESE DIP | 19

whipped honey 2 Kids Goat Farm goat cheese | candied bacon | crispy warm pita chips

## 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

# Salad & Soup

## SOUP DU JOUR

soup of the day

## BEET & GOAT CHEESE | 17

diced red beets | goat cheese | candied walnuts | arugula | charred lemon vinaigrette | raspberry balsamic reduction

## APPLE AND SQUASH | 18

roasted delicata squash | honeycrisp apple slices | toasted squash seeds | ricotta cheese | mixed greens | maple & shallot vinaigrette

## CAESAR | 14

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

### Salad Add-ons

Grilled Chicken | 6

Grilled Shrimp | 10

Salmon | 16

4oz Filet | 15

# Handhelds

all sandwiches served with house made chips

## LOBSTER GRILLED CHEESE | 28

butter poached lobster | fontina cheese | toasted sourdough bread | warm house marinara

## CHICKEN FLORENTINE | 18

fried chicken cutlet | creamy spinach and garlic florentine | provolone cheese | sautéed porcini mushrooms | arugula | toasted ciabatta roll

## SAUSAGE, PEPPER & ONION QUESADILLA | 16

italian sausage | sautéed peppers and onions | mozzarella cheese | sundried tomato pesto

## BOURBON PRIME RIB SANDWICH | 19

shaved prime rib | crumbled blue cheese | frizzled onions | brown sugar & bourbon reduction | toasted brioche bun

## 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 | 17

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

## HALIBUT PICCATA | 52

pan-seared halibut | lemon | capers | white wine | grilled asparagus

## THE MEATLOAF | 26

Chef Tom's famous tavern meatloaf | mashed potatoes | red wine demi

## SALMON | 35

everything bagel crusted North Atlantic salmon | caramelized cipollini onions | lemon poppyseed brussel sprouts

## FILET MARSALA | 48

8-oz butterflied filet mignon | marsala wine sauce | sautéed mushrooms | mashed potatoes

## PORK CHOP | 28

10oz pan seared pork ribeye | apple cranberry chutney | butternut squash risotto

## 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	Corona Extra	Stella Artois
Labatt Blue Light	Yuengling	High Noon Pineapple
Coors Light	Heineken	Corona Premiere
Michelob Ultra	Peroni	
Miller Light		

## 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

<b>THE SEEKER</b>	10	32
<b>Riesling, Germany</b> <i>Light-bodied with notes of apricot and grapefruit</i>		
<b>SANTA MARGHERITA</b>		69
<b>Pinot Grigio, Alto Adige Italy</b> <i>Medium-bodied golden delicious apples and citrus</i>		
<b>THE BEACH</b> BY WHISPERING ANGEL	13	36
<b>Rosé, Provence France</b> <i>light-bodied with notes of strawberry and watermelon</i>		
<b>THE CHAMPION</b>	13	36
<b>Sauvignon Blanc, New Zealand</b> <i>light-bodied with notes of kiwi and watermelon</i>		
<b>KIM CRAWFORD</b>	13	47
<b>Sauvignon Blanc, New Zealand</b> <i>medium-bodied with notes of citrus and pineapple</i>		
<b>CHANDON (SPLIT)</b>		14
<b>Sparkling Rosé, California</b> <i>medium-bodied with notes of strawberry and grapefruit</i>		
<b>COPPOLA PROSECCO (SPLIT)</b>		13
<b>Prosecco, California</b> <i>medium-bodied with notes of lemon, citrus, and pear</i>		
<b>WHISPERING ANGEL</b>		54
<b>Rosé, Provence France</b> <i>medium-bodied with notes of citrus and strawberry</i>		
<b>KENDALL JACKSON</b>	13	45
<b>Chardonnay, California</b> <i>full-bodied with oak and tropical notes</i>		

## Mocktails (zero proof cocktails)

<b>SPRITZ</b>	9
<b>zero proof champagne, fig &amp; vanilla simple, club soda, cherry bitters</b>	
<b>WHITE CRANBERRY MULE</b>	8
<b>white cranberry, ginger beer, fresh lime, rosemary</b>	
<b>BLOOD ORANGE MARGARITA</b>	8
<b>zero proof tequila, blood orange juice, lemon &amp; lime, agave</b>	
<b>POMA-PALOMA</b>	8
<b>Zero proof tequila, cinnamon simple, pomegranate juice, lime, club soda</b>	
<b>DIRTY COLA</b>	8
<b>Coca Cola, vanilla, cream of coconut</b>	

## Red

listed from light to full bodied

	glass	bottle
<b>MARK WEST</b>	12	45
<b>Pinot Noir, California</b> <i>light-bodied with notes of black cherry and strawberry</i>		
<b>TREANA</b>		79
<b>Red Blend Central Coast California, 2020 Vintage</b> <i>light-bodied with notes of berry cobbler, freshly grated cinnamon and toasted caramel</i>		
<b>BELLE GLOS CLARK &amp; TELEPHONE</b>		125
<b>Pinot Noir, Central Coast California</b> <i>medium-bodied with notes of plum and cranberry</i>		
<b>TERRAZAS</b>	10	33
<b>Malbec, Argentina</b> <i>full-bodied with notes of dark berry and chocolate</i>		
<b>Z. ALEXANDER</b>	12	45
<b>Red Blend, California</b> <i>full-bodied with notes of dark berry and chocolate</i>		
<b>SHAFFER TD-9</b>		120
<b>Red Blend   Napa California</b> <i>full-bodied with notes of plum, coffee, and black cherry</i>		
<b>JUGGERNAUT HILLSIDE '19</b>	13	47
<b>Cabernet Sauvignon, California</b> <i>full-bodied with notes of vanilla and black currant</i>		
<b>TEXTBOOK</b>		66
<b>Cabernet Sauvignon, Napa Valley California</b> <i>full-bodied with notes of black currant and plum</i>		
<b>SMITH &amp; HOOK RESERVE '18</b>		80
<b>Cabernet Sauvignon, Paso Robles California</b> <i>full-bodied with notes of berries and caramelized cherries</i>		
<b>FLORA SPRINGS WINERY '18</b>		159
<b>Cabernet Sauvignon, Napa California</b> <i>full-bodied with notes of black fruit &amp; licorice</i>		
<b>CAYMUS '20</b>		189
<b>Cabernet Sauvignon, Napa California</b> <i>full-bodied with notes of berries and cocoa</i>		
<b>ORIN SWIFT PAPILLON</b>		179
<b>Red Blend, Napa California</b> <i>full-bodied with notes of mulberry black currant</i>		
<b>NICKEL &amp; NICKEL '18</b>		189
<b>Cabernet Sauvignon, Napa California</b> <i>full-bodied with notes of plum and raspberry</i>		
<b>THE PRISONER</b>		112
<b>Red Blend, Lodi California</b> <i>full-bodied with notes of dark chocolate and blackberry</i>		