

JANUARY MENU 2019

APPETIZERS	FLATBREADS, SALADS & SANDWICHES
<p><b>BUTTERNUT SQUASH BISQUE</b> Cup \$4//Bowl \$6</p>	<p><i>Dressings: Italian Vinaigrette, Zinfandel Vinaigrette, Balsamic Vinaigrette, Creamy Bleu Cheese, Ranch, House Honey &amp; Dill</i></p>
<p><b>CHICKEN WINGS GF</b> \$12 Served naked or tossed in your choice of buffalo, BBQ, teriyaki sauce with veggies sticks and bleu cheese or ranch</p>	<p><i>Sandwich Sides: French Fries, Sweet Potato Fries, Onion Rings, Side House or Caesar Salad (add \$1 for side salads)</i></p>
<p><b>CHICKEN TENDER BASKET</b> \$12 Served with your choice of side and honey mustard dipping sauce</p>	<p><b>CHEESE FLATBREAD</b> \$13</p>
<p><b>CLUB NACHOS</b> \$12 Tri-colored tortillas, mixed Vermont cheddar, pico, jalapenos, scallions, salsa &amp; sour cream</p>	<p><b>PEPPERONI FLATBREAD</b> \$14</p>
<p><b>Add Grilled Chicken - \$4.00</b> <b>Add Braised Pork Belly - \$8.00</b></p>	<p><b>HOUSE SALAD</b> \$6</p>
<p><b>BUFFALO CAULIFLOWER BITES GF</b> \$12 Served with ranch dressing</p>	<p><b>CAESAR SALAD</b> \$6</p>
<p><b>SAUSAGE &amp; KALE STUFFED MUSHROOM</b> \$12 Large Portobello mushroom with house made stuffing</p>	<p><b>CHICKEN PARM SANDWICH</b> \$12 Served on a Garlic Bread Bun with marinara, &amp; Provolone cheese</p>
<p><b>BRAISED PORK BELLY SLIDERS</b> \$13 Three sliders topped with apple &amp; cabbage slaw</p>	<p><b>GRILLED CHICKEN SANDWICH</b> \$13 Marinated grilled chicken with cheddar cheese, lettuce, tomato, onion and Sky Sauce</p>
	<p><b>OAK BURGER</b> \$13 Black Angus Beef patty with cheddar cheese, lettuce, tomato, onion and Sky Sauce</p>
	<p><b>GRILLED VEGETABLE BURGER</b> \$11 Black bean &amp; sweet potato patty served with lettuce, tomato, onion and Sriracha Aioli</p>

ENTRÉES

<p><b>GRILLED FILET MIGNON GF</b> Served with Baked Potato, Broccoli &amp; Red Wine Demi Glace</p>	<p><b>\$32</b></p>
<p><b>STATLER CHICKEN GF</b> Boneless Chicken Breast with Attached bone-in Wing Served with Roasted Root Vegetable &amp; Quinoa</p>	<p><b>\$21</b></p>
<p><b>SEAFOOD STEW GF</b> A stew of Haddock, Shrimp, Bay Scallop and Polenta in House Made Marinara</p>	<p><b>\$28</b></p>
<p><b>PENNE BOLOGNESE</b> Al Dente penne pasta served in house made bolognese</p>	<p><b>\$18</b></p>

**GF Denotes Gluten Free Items**

**Executive Chef - Joseph Drift**

eating raw or undercooked meat or fish may result in foodborne illness | please inform your server before ordering if you have any food allergies