

## STARTERS

### **BRUSCHETTA – 10**

*CHOOSE ANY 4*

CHOPPED TOMATOES & ROASTED GARLIC  
BRIE & GREEN APPLE  
TOMATO & FRESH MOZZARELLA  
MUSHROOM & GORGONZOLA  
PESTO CHICKEN & ROASTED TOMATO  
SMOKED SALMON, DILL CREAM & CAPERS  
PROSCIUTTO, CHEVRE & ROASTED TOMATOES  
MARINATED ARITCHOKE

### **MARGHERITA FLATBREAD – 11**

FRESH MOZZARELLA, SHAVED REGGIANO,  
VINE RIPENED TOMATOES & FRESH BASIL

### **ARMITAGE FRIES**

½ ORDER – 4 – FULL ORDER – 6  
KRINKLE CUT FRIED SERVED WITH GOURMET DIPS

### **TOASTED RAVIOLI - 9**

BREADED, CHEESE STUFFED RAVIOLI  
SERVED WITH ROASTED TOMATO MARINARA

### **AHI TUNA CARPACCIO – 10**

PONZU SEARED AHI CARPACCIO WITH ASIAN SLAW

### **HUMMUS – 10**

TOPPED WITH MEDITERRANEAN SALSA,  
OLIVES, FETA CHEESE & PITA

### **WARM SPINACH DIP – 10**

SPINACH, ARTICHOKE HEARTS, IRISH CHEDDAR &  
ASIAGO WITH WARM BREAD & PITA

### **BAKED BRIE – 11**

TOPPED WITH AN APRICOT COMPOTE, CHOPPED, SMOKED ALMONDS & HOUSE BREAD

### **ANTIPASTO – 16**

IMPORTED SALAMI, MARINATED VEGETABLES, OLIVES & A CHOICE OF 2 CHEESES

### **DAILY CHEESE BOARD –**

SEASONAL & DRIED FRUIT, HOUSE BREAD & CRACKERS

(SMALL) CHOICE OF 3 CHEESES - 13

(LARGE) CHOICE OF 5 CHEESES – 17

HAVARTI ◊ FRESH MOZZARELLA ◊ BRIE ◊ IRISH CHEDDAR ◊ PORT SALUT ◊  
DOUBLE CREAM GOUDA ◊ REGGIANITTO ◊ FONTINA ◊ DOUBLE GLOUCESTER ◊  
GORGONZOLA ◊ CHEVRE ◊ CHEESE OF THE MONTH

## LIGHTER FARE

### **SOUP D’ JOUR – 7**

HOUSEMADE SOUP SERVED  
WITH TOASTED BREAD

**ADD ½ ANY SANDWICH – 5**

**ADD ½ ANY SALAD – 5**

### **SMOKED SALMON SALAD – 11**

MIXED GREENS, ROMAINE, CUCUMBER, RED ONION,  
FETA CRUMBLES, CAPERS & LEMON OREGANO VINAIGRETTE

### **BABY FIELD GREENS - 9**

GREEN APPLES, GORGONZOLA, SMOKED ALMONDS  
& BALSAMIC VINAIGRETTE

### **CAPRESE – 9**

VINE RIPENED TOMATOES,  
FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL,  
BASIL & CRACKED PEPPER

### **HEARTS OF ROMAINE - 11**

ROMAINE, CAESAR DRESSING, ROASTED TOMATOES,  
SHAVED REGGIANO & NUTLESS PESTO CHICKEN

### **ARMITAGE COBB SALAD – 12**

ROMAINE, MIXED GREENS, CHICKEN, BACON, GORGONZOLA, TOMATO,  
CUCUMBER & HARD BOILED EGG: CHOICE OF DRESSING

### **SPINACH SALAD – 11**

BABY SPINACH, MIXED GREENS, WALNUTS, CRISPY PROSCIUTTO,  
CHEVRE, DRIED CRANBERRIES & BACON VINAIGRETTE

**ADD TO SALADS:**

**CHICKEN -3 SHRIMP-6 AHI TUNA-6 FILET-10**

## SANDWICHES

### **PRIME RIB SLIDERS – 12**

SLICED PRIME RIB, SOFT POTATO ROLLS, SAUTEED MUSHROOMS,  
AU JUS & HORSERADISH SAUCE

### **AHI TUNA SLIDERS - 11**

SEARED BLACKENED TUNA, PONZU TARTAR SAUCE,  
CABBAGE, CLIANTRO & LIME

## SANDWICHES CONTINUED

### **ARMITAGE TURKEY CLUB – 11**

SMOKED TURKEY, BACON, SLICED GOUDA & AVOCADO; SERVED ON  
ASIAGO SOUR DOUGH WITH LETTUCE, TOMATO & BASIL AIOLI

### **HALF POUND BURGER – 12**

8oz LEAN GROUND BEEF, LETTUCE, TOMATO, ONION,  
PICKLES, & CHOICE OF CHEESE ON A WHOLE WHEAT BUN  
*ADD BACON OR AVACADO – 1 ea.*

### **THREE CHEESE PANINI = 9**

MOZZARELLA, HAVARTI, ASIAGO,  
TOMATOES & FRESH BASIL  
ADD CHICKEN = 2

### **BEER BRAT PANINI – 9**

BEER FLAVORED BRATWURST, HAVARTI & HONEY DIJON

### **ARMITAGE PANINI - 10**

ROASTED PEPPERS, MOZZARELLA, PROCIUTTO, ASPARAGUS & CHICKEN

## HEAVIER FARE

### **ROSEMARY LAMB SIRLOIN – 19**

SEARED LAMB, SERVED OVER ASPARAGUS RISOTTO,  
WILTED SPINACH & PORT WINE DEMI GLACE

### **THE “PASTA” DISH – 15**

EVER CHANGING... IN ORDER TO HIGHLIGHT SEASONAL INGREDIENTS

### **DOUBLE CUT PORK CHOP – 18**

WHITE MARBLE, FARM RAISED DOUBLE CHOP,  
SERVED WITH HERB ROASTED POTATOES,  
ROOT VEGETABLES & APPLE PRICKLY PEAR DEMI

### **FARITO POLLO – 16**

SPINACH & CHEESE STUFFED CHICKEN BREAST WITH  
TOMATO CONFIT & SAUTEED ASPARAGUS

### **MARKET FRESH “FISH OF THE DAY” - 17**

FRESH FISH, SERVED WITH SEASONAL INGREDIENTS  
& EVER CHANGING PRESENTATION

### **SEARED FILET MIGNON – 27**

SEARED FILET, ASPARAGUS, WILD MUSHROOM DEMI,  
GARLIC HERB COMPOUND BUTTER & PARMESAN CROSTINI

