

STARTERS

BRUSCHETTA – 10

CHOOSE ANY 4

CHOPPED TOMATOES & ROASTED GARLIC: BRIE & GREEN APPLE
TOMATO & FRESH MOZZARELLA: MUSHROOM & GORGONZOLA
PESTO CHICKEN & ROASTED TOMATO: 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

HOMEMADE “MAC & CHEESE” – 10

AGED CHEDAR, GRUYERE, & PARMESAN CHEESES BAKED with
ELBOW MACARONI

SAVORY BAKED BRIE – 11

TOPPED WITH CRIMINI MUSHROOMS, SAUTEED IN GARLIC & THYME

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 ◊
CREAM GOUDA ◊ REGGIANITTO ◊
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

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, CILANTRO & 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

ROSEMARY FOCACCIA PANINI - 10

CHICKEN OR ZUCCHINI, ARTOCHOKE HEARTS, SPINACH,
MELTED HAVARTI & ROASTED RED PEPPER AILOI
CHICKEN & ZUCCHINI – 1

HEAVIER FARE

LAMB SIRLOIN – 19

GRILLED LAMB, SERVED OVER PARMESAN RISOTTO,
ASPARAGUS & MISSION FIG DEMI

THE “PASTA” DISH – 15

EVER CHANGING... IN ORDER TO HIGHLIGHT SEASONAL INGREDIENTS

TENDERLOIN MEDALLIONS– 19

3 OZ BEEF MEDALLIONS SERVED OVER MASHED POTATOES
with PORTOBELLO MUSHROOMS, & A PEARL ONION BEEF JUS

LEMON CAPER CHICKEN – 16

SAUTEED CHICKEN SERVED IN A LEMON CAPER SAUCE
With ROASTED NEW POTATOES & ASPARAGUS

MARKET FRESH “FISH OF THE DAY” - 17

FRESH FISH, SERVED WITH SEASONAL INGREDIENTS
& EVER CHANGING PRESENTATION

BRAISED BEEF SHORT RIBS – 19

CABERNET BRAISED BEEF SHORT RIBS SERVED OVER
PARMESAN RISOTTO & SAUTEED SPINACH

