

## STARTERS

### **BRUSCHETTA – 12**

*CHOOSE ANY 3*

PORT FIG, CHEVRE, & MINT ◊ ROSEMARY APRICOT, MASCARPONE, & PISTACHIO  
RED PEPPER CAPER TAPPENADE & FETA ◊ BRIE & GREEN APPLE WITH AGAVE NECTAR  
MARINATED ARTICHOKE & PARMESAN ◊ MUSHROOM, GORGONZOLA, & GREEN ONION  
PROSCIUTTO, CHEVRE & ROASTED TOMATOES ◊ TOMATO, MOZZARELLA, & BASIL

### **MARGHERITA FLATBREAD – 11**

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

### **ARMITAGE FRIES**

½ ORDER – 4 FULL ORDER – 6  
KRINKLE CUT FRIES 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 HOUSE BREAD & PITA

### **HOMEMADE “MAC & CHEESE” – 10**

AGED YELLOW CHEDDAR, SMOKED GOUDA,  
PARMESAN CHEESE, & BACON BAKED WITH ELBOW MACARONI

### **SAVORY BAKED BRIE – 11**

TOPPED WITH CRIMINI MUSHROOMS, SAUTEED IN GARLIC & THYME

### **ANTIPASTO – 16**

CURED MEATS, MARINATED VEGETABLES, OLIVES & A CHOICE OF 2 CHEESES

### **DAILY CHEESE BOARD**

SEASONAL 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 ANY ½ SANDWICH – 5**

### **ADD ANY ½ 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

### **HALF POUND BURGER – 12**

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

### **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

### **ARMITAGE TURKEY CLUB – 11**

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

## SANDWICHES CONTINUED

### **THREE CHEESE PANINI – 9**

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

### **ROSEMARY FOCACCIA PANINI - 10**

CHICKEN **OR** ZUCCHINI, ARTICHOKE HEARTS, SPINACH,  
MELTED HAVARTI & ROASTED RED PEPPER AIOLI  
*CHICKEN & ZUCCHINI - 1*

## HEAVIER FARE

### **LAMB SIRLOIN – 16**

GRILLED TO ORDER, SERVED OVER PARMESAN RISOTTO,  
ASPARAGUS, & A PORT FIG DEMI

### **SEARED HALIBUT – 18**

SERVED OVER WILD RICE, PEA SPROUTS, PROSCIUTTO,  
GRAPE TOMATOES & MELON COULIS

### **ROASTED VEGETABLE RAVIOLI – 16**

AUTUMN VEGETABLE STUFFING SERVED IN A  
SHERRY CREAM SAUCE WITH SPINACH & TOPPED  
WITH TOASTED WALNUTS

### **FARCITO POLLO – 16**

SPINACH & BOURSIN STUFFED CHICKEN BREAST SERVED OVER  
WILD RICE PILAF, ROASTED TOMATOES, & SAUTEED SPINACH

### **BEEF MEDALLIONS – 17**

GRILLED TO ORDER, SERVED OVER MASHED POTATOES,  
SAUTEED ASPARAGUS, & TOPPED WITH A GARLIC  
MUSHROOM COGNAC DEMI

## DESSERTS

### **ARMITAGE BAKED COOKIE – 8**

### **CHOCOLATE RUSH CAKE – 8**

### **MASCARPONE TART – 7**

**With SEASONAL FRUIT**

### **CHEF’S CHOICE CRÈME BRULEE – 4**

