

STARTERS

BRUSCHETTA – 10

CHOOSE ANY 4

CHOPPED TOMATOES & ROASTED GARLIC ◊ BRIE & GREEN APPLE
TOMATO & FRESH MOZZARELLA ◊ MUSHROOM & GORGONZOLA
PESTO CHICKEN & ROASTED TOMATO ◊ MOZZARELLA, SALAMI AND TOMATO RELISH
PROSCIUTTO, CHEVRE & ROASTED TOMATOES ◊ MARINATED ARITCHOKE

MARGARITA 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, GOUDA, GRUYERE,
PARMESAN CHEESE, & BACON BAKED with ELBOW MACARONI

BAKED BRIE – 11

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

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 ◊ PORT SALUT ◊
DOUBLE CREAM GOUDA ◊ REGGIANITTO ◊ FONTINA ◊ GRUYERE ◊
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

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, CLIANTRO & 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

ARMITAGE PANINI – 10

ROASTED PEPPERS, MOZZARELLA, PROCIUTTO,
ASPARAGUS & CHICKEN

HEAVIER FARE

TENDERLOIN MEDALLIONS – 19

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

LAMB SIRLOIN – 19

SEASONED, GRILLED SIRLOIN SERVED OVER PARMESAN
RISOTTO, ASPARAGUS, & FIG DEMI

THE “PASTA” DISH – 15

EVER CHANGING IN ORDER TO HIGHLIGHT
SEASONAL INGREDIENTS

RIBEYE – 22

12oz RIBEYE GRILLED & SERVED with GREEN BEANS, MOLASSES,
CARMELIZED ONIONS, & IRISH CHEDDAR MASHED POTATOES
with BACON & CHIVES

FARCITO 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

DESSERTS

ARMITAGE BAKED COOKIE – 8

HOUSEMADE TIRAMISU – 6

CHOCOLATE RUSH CAKE – 8

CHEESECAKE – 7

VANILLA ICE CREAM – 4

