

Starters

Shrimp Cocktail \$9.95

Hot Wings \$10.95
Hot, Mild, or Honey Sriracha

Jalapeno Poppers with Bacon Dressing \$9.95

Fried Mushrooms \$11.95

Mozzarella Sticks \$8.95
With Marinara Sauce

Buffalo Calamari \$11.95

Salads and Soups

Garden Salad

Romaine and iceberg blend with grape tomatoes, red onion, cucumber, Colby cheese, and choice of dressing \$4.50

Grandma Salad

Chopped iceberg with croutons, parmesan, and house dressing \$4

Side Caesar \$5.50

Soangetaha Wedge

Iceberg lettuce with tomatoes, onions, bleu cheese, and balsamic \$8.50

Soangetaha Soup

Tomato and artichoke bisque
Cup \$4.25 Bowl \$6.25

Soup du jour

Cup \$4.25 Bowl \$6.25

Entrees

Grilled Filet of Beef

Beef filet served with Brussels sprouts and potato gnocchi,
Finished with a mustard demi-glace

6oz \$32.95 8oz \$35.95

12oz Ribeye

Grilled Ribeye steak with smoked marble potatoes, asparagus, and a bleu
cheese and mushroom sauce

\$32

Blackened Striped Bass

Blackened striped bass with grilled eggplant, red pepper lemon compote,
and a side of orzo

\$32

Shrimp Carbonara

Shrimp over bowtie pasta with peas, Applewood smoked bacon,
and asparagus tips in a garlic cream

\$28

Chimichurri Salmon

Grilled salmon served over brown rice and summer squash,
Finished with a Chimichurri sauce

\$27

Peach Barbecue Brisket

Slow roasted brisket in a peach barbecue sauce, served with broccolini
and polenta cake

\$26

Stuffed Chicken Breast

Chicken breast filled with Italian sausage and mushrooms, spinach, onion, and
garlic. Served over a boursin risotto and topped with bruschetta.

\$26

Grilled Chicken Breast with Volute Sauce, Baked Potato and Green Beans

\$10.95

