



BEVERAGES



Bottled Beer (341mL)

Domestic	\$5.31
Premium	\$6.19
Import	\$6.64

Draft Beer

1/2 Pint	\$3.98
Pint	\$7.08

60oz. Pitcher (Domestic) \$19.95

Liquor (1oz.)

Domestic	\$5.31
Premium	\$6.19

Scotch (1oz.)

Glennfiddich	\$7.96
Chivas	\$7.96
Johnny Walker Black	\$7.96
Oban	\$12.75
Lagavulin	\$14.00

Liqueurs (1oz.)

Amaretto	\$7.00
Cointreau	\$7.00
Frangelico	\$7.00
Kahlua	\$7.00
Grand Marnier	\$7.00
Drambuie	\$7.00
Bailey's	\$7.00

Cocktails (1.5 oz.)

Caesar	\$8.00
Cosmo	\$8.00
Margarita	\$8.00
Martini	\$8.00
Pina Colada	\$8.00
Manhattan	\$8.00
White Russian	\$8.00
Singapore Sling	\$8.00
Blue Lagoon	\$8.00

Coolers (341mL) \$8.00

Smirnoff Ice	
Bacardi Breezers	

Blackberry Cider(500mL can) \$8.00

Specialty Coffees (1.5 oz.) \$8.00

Monk's	
Spanish	
Classic Irish	

Non-Alcoholic Beverages

Perrier Water	\$6.00
Juices (Apple, Orange, Cranberry, Tomato)	\$3.00
White or Chocolate Milk	\$3.00
Coffee or Tea	\$3.00
Hot Chocolate	\$3.00
Pop (Free Refills)	\$3.00
Beck's Non-Alcoholic Beer	\$6.00

Ask your server for our extended wine list for local and imported wines by the bottle



The Restaurant on the Knoll



Soup of the Day

\$6

French Onion Soup

\$9

Caesar

Crumbled Bacon | Croûtons | Parmesan
Side \$7 | Large \$11

Garden

Mixed Greens | Cherry Tomato | Peppers
Carrots | Onion | Cucumber
Side \$7 | Large \$11

County

Mixed Greens | Apple | Pecans | Cranberries
Chèvre | Poppy Seed Vinaigrette
\$13

Add

Chicken \$6 | Four Shrimp \$9 | Five Falafels \$6

Garlic Ciabatta

\$6

Add Cheese \$2

Spinach Dip with Naan

\$16

Fried Phyllo Crusted Shrimp

6 Shrimp | Pineapple Curry
& Chipotle Mayo Dipping Sauce
\$16

Served with coleslaw & fries

Dunes 8oz. Sirloin Burger

Lettuce | Tomato | Onion | Dill Pickle
Brioche Bun
\$18

Add Cheddar | Blue Cheese | Bacon \$2 each

Tubby Chicken Clubb

Bacon | Old Cheddar | Lettuce | Tomato
Maple | Mayonnaise | Naan Bread
\$18

Falafel

Lettuce | Cucumber | Tomato
Tzatziki | Naan Bread
\$16

Beer Battered Haddock

\$19

Turkey Pot Pie

\$18

Chicken Fingers

\$18

Bacon Grilled Cheese

\$17

Substitutes

Soup | Caesar or Garden Salad \$3 | Gluten Bun \$2



Available After 5pm



**All served with choice of potato
and vegetable medley**

Choice of Potato

**Baked | Garlic Mashed | Mashed
Rice | Fries | Sweet Potato Fries**

New York Striploin

10oz. AAA Beef | Herb Garlic Butter
\$39

Beer Braised Beef Short Rib

Stout Gravy
\$30

Braised Lamb Shank

Tomato Red Wine Reduction | Mint
\$31

Liver and Onions

Bacon | Gravy
\$25

Friday Evening Prime Rib

Yorkshire Pudding | Au Jus
8oz. \$32
10oz. \$34
12oz. \$36

Harvest Chicken

6oz. Pan Roasted Chicken Breast
Brie Cream Sauce | Warm Apple Chutney
\$28

Atlantic Salmon

Maple Peppercorn Sauce | Sautéed Greens
\$30

Vegan Ragu

Bean Medley | Lentils | Portobello Mushroom
Rich Tomato Broth | Sautéed Greens
\$25

Vegetarian Pasta

Daily Creation
\$22

Accompaniments

Four Shrimp \$9
Chicken \$6
Sautéed Mushrooms \$4
Blue Cheese \$4



DESSERT



Rich Dark Chocolate Torte

Gluten Free

\$9

Chocolate Molten Lava Cake

\$9

New York Cheesecake

Classic with Triple Berry Compote

or Brûléed with Caramel Sauce

\$9

Carrot Cake

\$9

Caramel Apple Crisp

\$10

Add Ice Cream or Cheese \$2

Specialty Coffees (1.5 oz.)

\$8 Each

Alpine

Bailey's | Peppermint Schnapps

B-52

Kahlua | Bailey's | Grand Marnier

Beach Bum

Malibu | Crème de Banana

Blueberry Tea

Amaretto | Grand Marnier (Tea)

Brazilian

Kahlua | Tia Maria

Monte Carlo

Grand Marnier | Kahlua

Monk's Coffee

Amaretto | Franjelico | Grand Marnier

Crème de Cacao