



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

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

Margherita Flatbread

Basil Pesto | Marinated Tomatoes & Onions

Bocconcini Cheese | Balsamic Glaze

\$17

Fried Phyllo Crusted Shrimp

Shrimp | Pineapple Curry &

Thai Chili Dipping Sauce

\$16

Spinach Dip with Naan

\$16

Smoked Chicken Wings

Carrots | Celery | Blue Cheese Dip

\$18

Dunes Burger

8oz. Sirloin Burger or Beyond Meat Burger

Lettuce | Tomato | Onions | Dill Pickle

Brioche Bun or Lettuce Wrap

\$18

Cheddar | Bacon | Sautéed Mushrooms

and/or Onions \$2 each

Tubby Clubb

Chicken | Bacon | Old Cheddar | Lettuce | Tomato

Maple Syrup | Mayonnaise | Naan Bread

\$18

Falafel Wrap

Lettuce | Cucumber | Bruschetta | Tzatziki

\$16

Fish & Chips

\$19

Steak and Ale Pie

Beef | Mushrooms | Onions | Pastry | Gravy

\$19

Mains served with fries & coleslaw

Substitutes

Soup, Caesar or Garden Salad \$3

Gluten Free Bun \$2



AVAILABLE AFTER 5PM



10oz. New York Striploin

Herb Garlic Butter | Choice of Starch | Vegetable Medley
\$39

10oz. French Pork Chop

Spiced Pear Chutney | Choice of Starch | Vegetable Medley
\$29

Liver and Onions

Bacon | Gravy | Choice of Starch | Vegetable Medley
\$25

Atlantic Salmon

Cranberry Port Glaze | Choice of Starch | Vegetable Medley
\$30

Friday Evening Prime Rib

Yorkshire Pudding | Au Jus | Choice of Starch | Vegetable Medley
8oz. \$34
10oz. \$38
12oz. \$42

Substitutes & Accompaniments

Garden Salad or Caesar Salad \$3
Shrimp \$9 | Peppercorn Sauce \$4 | Sautéed Mushrooms and/ or Onions \$4 each

Chicken Parmesan

Breaded Chicken | Mozzarella | Linguine Marinara | Garlic Toast
\$28

Harvest Ragu

Bean Medley | Lentils | Harvest Vegetables | Rich Tomato Broth
\$25



DESSERTS & SPECIALTY COFFEES



Rich Dark Chocolate Torte (Gluten Free)

\$9

Classic New York Cheesecake | Triple Berry Compote

\$9

Brûléed New York Cheesecake | Caramel Sauce

\$9

Caramel Apple Crisp

\$10

Add Ice Cream or Cheese \$2

Specialty Coffees (1.5 oz.) \$8 Each

Alpine

Hot Chocolate | Bailey's | Peppermint Schnapps

B-52

Kahlua | Bailey's | Grand Marnier

Blueberry Tea

Amaretto | Grand Marnier (Tea)

Classic Irish

Jameson's | Irish Mist

Monk's Coffee

Amaretto | Frangelico | Grand Marnier | Crème de Cacao

Monte Carlo

Grand Marnier | Kahlua

Spanish

Brandy | Kahlua



BEVERAGES



Bottled Beer (341mL)

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

Liquor (1oz.)

Domestic	\$5.31
Premium	\$6.19

Scotch (1oz.)

Chivas Regal	\$7.96
Glenfiddich	\$7.96
Johnnie Walker Black	\$7.96
Lagavulin	\$14.00
Oban	\$12.75

Cider (500mL)

County Peach	\$12.93
Sommersby Blackberry	\$7.97
Waupoos Cider (341mL)	\$7.97

Cocktails (1.5 oz.)

\$7.97

Cosmopolitan
Long Island Ice Tea
Margarita
Martini
Negroni
Tubby Caesar
White Freeze
White Russian
Whiskey Sour

Coolers (355mL)

\$7.08

Smirnoff Ice
Smirnoff Ice Light White Peach
Smirnoff Ice Raspberry

Non-Alcoholic Beverages

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

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