



WARFIELD'S

Restaurant, Lounge & Bakery

Dinner Menu

STARTERS

House Salad 6

Mixed greens, cucumbers, carrots, tomatoes, garlic croutons
with a house-made ranch dressing

Caesar Salad 6

Chopped romaine lettuce, garlic crouton, classic Caesar dressing topped with
white anchovies and a parmesan crisp

Half Wedge 7

Half a head of Bibb lettuce topped with blue cheese dressing,
bacon, tomatoes, toasted almonds and topped with Blue Yonder crumbles

Mango salad 10

Cashews, blueberries, blackberries, mango, bibb lettuce, and baby arugula
with a blueberry vinaigrette

Strawberry Salad 10

Toasted almonds, red onions, frisee, baby spinach, strawberries,
Lively Run goat cheese, tossed in a honey balsamic vinaigrette

Sicilian Calamari 10

Crispy calamari with roasted red peppers, hot cherry peppers,
olives and parmesan cheese

Meatballs 12

House-made meatballs in marinara sauce with fried mozzarella,
fresh basil and grilled crostini

Pork Dumplings 13

Served with pickled ginger our house soy sauce and sriracha sauce

Crab Cakes 13

Two 3 oz. cakes served with sautéed spinach and a sriracha aioli

ENTREES

Indian Vegatable Stew 18

Chick peas, summer squash, zucchini, snap peas, asparagus, green beans,
in a Indian curry broth serverd with fried risotto balls

Free-Range Roasted Chicken 22

Served with wild rice pan seared asparagus, and finished with herb au jus

Shrimp Tagliatelle Pasta 23

Jumbo shrimp, pancetta, cherry tomatoes and fresh basil
in a white wine garlic sauce topped with Lively Run feta cheese

Pork Osso Bucco 28

Sautéed spaetzle, grilled king oyster mushrooms, and finished with citrus osso bucco sauce

Skillet Seared Duck Breast 28

House cut fries with parmesan truffle fries, grilled asparagus, and finished
with a blood orange demi glace

Grilled Herb Crusted Rack Of Lamb 32

Herb crusted rack of lamb, sweet pea risotto, mint salad,
and finished with a dijon lamb sauce

Grilled Filet Mignon 32

8oz center cut c.a.b. filet served with garlic mashed potatoes, sautéed snap peas,
finished with thick cut breaded onion rings and cabernet sauce

14oz House Smoked Prime Rib 28

****SATURDAYS ONLY****

Weekly preparations and sides to be determined by our Chefs