

## **Appetizers**

- Shrimp Cocktail** 10  
Six wild-caught red Argentine shrimp, served with cocktail sauce
- Oven-Fired Greek Flatbread** 8  
Topped with Feta Cheese, Greek Olives, and Sun-dried Tomatoes
- Oven-Fired Italian Flatbread** 8  
Topped with fresh basil, heirloom tomato, and parmesan cheese
- Cream Cheese Stuffed Mushrooms** 6  
Six mushroom caps stuffed with an Italian-herb cream cheese
- Bacon Cheddar French Fries** 6  
Shoestring or wedge fries, oven roasted with cheddar and bacon  
Served with your choice of dipping sauce or dressing

## **Local Favorites**

- Bone-In Chicken Wings (10)** 10  
Choose from mild, hot, or barbecue or honey chipotle barbecue  
Served with celery and your choice of dressing  
*Add French fries or a vegetable side 3*
- Hand-Breaded Chicken Fingers** 8  
Four large breast meat tenders breaded and fried golden brown  
Served with French fries and delectable dipping sauces
- Fish and Chips** 12  
Three haddock fillets served with lemon wedges and tartar sauce  
Served with French fries and coleslaw
- Shrimp Platter** 14  
Eight Argentine red shrimp, breaded and fried  
Served with French fries and coleslaw

## **Pasta Bowls**

Generous portions served with fresh garlic toast

- Pasta Primavera** 10  
Linguini tossed in traditional marinara sauce  
Topped with sautéed squash, zucchini, and yellow onions
- Linguini Alfredo** 10  
Linguini noodles in our chef-prepared alfredo sauce

## **Pasta Additions**

- Blackened or Grilled Chicken Breast 6  
Six Blackened or Sautéed Shrimp 10  
Blackened or Grilled Wild-Caught Salmon 10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## **Soups & Salads**

- Soup Du Jour** 6 – ounce 5 12 – ounce 8  
A tastefully unique soup created by our chef

## **Signature Clam Chowder**

- 6 – ounce 6 12 – ounce 10  
A rich spin on classic manhattan clam chowder, Consisting of an  
herbed tomato and cream chowder with  
Clams, potatoes, bacon, bell peppers, and onions

- Half House Garden Salad** 5  
**Entrée House Garden Salad** 8  
Spring mix, red onion, cucumber, carrot, bell pepper,  
Heirloom tomato, croutons and cheese

- Half Classic Caesar Salad** 5  
**Entrée Classic Caesar Salad** 8  
Crisp romaine tossed in our creamy dressing  
With croutons and parmesan cheese

- Crisp Cobb Salad** 14  
Romaine, heirloom tomato, and sliced chicken breast  
Topped with bacon, diced hardboiled egg, avocado, and blue cheese

## **Salad Additions**

- Blackened or Grilled Chicken Breast 6  
Six Blackened or Sautéed Shrimp 10  
Blackened or Grilled Salmon 10

## **House Dressings**

- Ranch, Chunky Blue Cheese, Balsamic Vinaigrette,  
Italian, Honey Mustard, Creamy Caesar,  
Oil and Vinegar, Thousand Island

## **Classic Sandwiches**

Served with shoestring or wedge potato fries or vegetables  
Served on your choice toasted bun, Texas toast, or rye bread  
Cheddar, American, Swiss, or Provolone

- \*All-American Beef Burger** 10  
Half pound, with cheddar, lettuce, tomato, onion, and pickle
- \*Mushroom & Swiss Beef Burger** 10  
Half pound, sautéed onions and mushrooms, melted Swiss cheese
- Parmesan Chicken Sandwich** 8  
Boneless Fried Chicken Breast served on a toasted bun  
Topped with savory marinara and melted provolone cheese
- Rueben and Rye** 8  
Thin sliced corned beef and sautéed sauerkraut on rye bread  
Topped with Thousand Island dressing and Swiss cheese

## Dinner Entrees

*All entrees include two side items  
Choice of Broccoli, vegetable of the day,  
Choice of Potatoes, rice, or baked potato*

*Substitute an entrée side item for a  
Half house or half caesar salad - \$3 more*

**Chicken Cordon Bleu** 18  
Boneless, skinless breast stuffed with prosciutto  
& gruyere cheese, pan seared and oven roasted

**Grilled Bone-In Quail** 24  
Two bone-in 5-ounce quail marinated and char-  
Grilled until golden brown

**Mahi-Mahi with Mango Salsa** 20  
Lightly seasoned and grilled mahi-mahi fillet,  
Topped with house-prepared mango salsa

**Wild Caught Alaskan Salmon**  
**Grilled or Blackened** 20  
A delicious 8-ounce Alaskan salmon fillet, lightly  
seasoned, served with fresh lemon and dill

**Duck Breast A L'orange** 28  
A boneless, skin-on filleted duck breast,  
Seasoned and pan seared  
Served with our house-prepared bigarade sauce

**\* Rosemary Lamb Lollipops** 32  
Six New Zealand lamb lollipops,  
Seasoned and grilled, prepared medium  
Drizzled with peppercorn demi glace

**\*Grilled Filet Mignon** 30  
A responsibly raised 8-ounce beef tenderloin  
steak drizzled with peppercorn demi glace  
Recommended medium rare  
*We butterfly and then grill,  
Medium well and well done filet mignon*

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## Three Course Dinner Feature

**\$28 per person**

*No dessert substitutions  
(Except for guest specific food allergy requests)  
Tax and gratuity are not included  
No substitutions allowed with dinner feature*

### **Appetizer Course**

*Choose One:*  
Half mixed garden salad, half caesar salad,  
Soup du jour, 6-ounce, clam chowder, 6-ounce

### **Entrée Course**

*All entrees include two side items  
Choice of vegetable of the day, broccoli,  
Choice of potato, rice, or baked potato*

*Choose One:*

**Sautéed Chicken Marsala**  
*Served with fettuccini noodles, tossed in  
Marsala wine and mushroom sauce*

**Pan Seared Trout Fillets**  
*Topped with browned garlic butter and sliced lemons*

**\*Center Cut Sirloin, 8 Ounce**  
*Grilled to your preference, drizzled with demi glace*

**Pasta Primavera**  
*Linguini noodles tossed in marinara sauce  
With sautéed squash, zucchini, and onions  
The two side items are incorporated in pasta primavera*

### **Dessert Course**

*Fruit Cobbler of the Day  
Served with French Vanilla Bean Ice Cream*

## Other Desserts

**Philadelphia-Style Cheesecake** 8  
Creamy cheesecake, topped with sugared strawberries

**Espresso Crème Brûlée** 8  
A creamy brûlée baked with french espresso  
Served with strawberry and whipped cream

**Chocolate Lava Cake** 8  
Rich chocolate cake, filled with hot fudge  
Served with fresh fruit

**Raspberry Sorbet** 6  
a low-calorie delicious finish to your meal (vegan)