

## **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** 8  
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**

- Smoked Bone-In Wings (10)** 12  
Choose from mild, hot, or barbecue or Lemon Pepper wings  
Served with celery and your choice of dressing  
*Add French fries or a vegetable side 3*
- Breaded Bone-In Wings (10)** 12  
Choose from mild, hot, or barbecue or lemon pepper wings  
Served with celery and your choice of dressing  
*Add French fries or a vegetable side 3*
- Hand-Breaded Chicken Fingers** 9  
Four large breast meat tenders breaded and fried golden brown  
Served with French fries and delectable dipping sauces
- Fish and Chips** 14  
Three haddock fillets served with lemon wedges and tartar sauce  
Served with French fries and coleslaw
- Shrimp Platter** 16  
Eight Argentine red shrimp, breaded and fried  
Served with French fries and coleslaw

## **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** 12  
Half pound, with cheddar, lettuce, tomato, onion, and pickle
- \*Mushroom & Swiss Beef Burger** 12  
Half pound, sautéed onions and mushrooms, melted Swiss cheese
- Parmesan Chicken Sandwich** 10  
Boneless Fried Chicken Breast served on a toasted bun  
Topped with savory marinara and melted provolone cheese

## **Soups & Salads**

- Soup Du Jour** 6 – ounce 6 12 – ounce 9  
A tastefully unique soup created by our chef
- Signature Clam Chowder**  
6 – ounce 7 12 – ounce 1020
- 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

### **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

## **Dinner Entrees**

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

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

- Grilled Bone-In Quail** 25  
Two bone-in 5-ounce quail marinated and char-  
Grilled until golden brown
- Mahi-Mahi with Mango Salsa** 22  
Lightly seasoned and grilled mahi-mahi fillet,  
Topped with house-prepared mango salsa
- Wild Caught Alaskan Salmon**  
**Grilled or Blackened** 22  
A delicious 8-ounce Alaskan salmon fillet, lightly  
seasoned, served with fresh lemon and dill
- \* Rosemary Lamb Lollipops** 34  
Six New Zealand lamb lollipops,  
Seasoned and grilled, prepared medium  
Drizzled with peppercorn demi glace

# TWO COURSE DINNER FEATURE **\$28 PER PERSON**

## **APPETIZER COURSE**

*CHOOSE ONE:*

HALF MIXED GARDEN SALAD, HALF CAESAR SALAD,  
SOUP DU JOUR, 6-OUNCE, CLAM CHOWDER, 6-OUNCE

### *House Dressings*

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

## **ENTRÉE COURSE**

*ALL ENTREES INCLUDE TWO SIDE ITEMS  
CHOICE OF VEGETABLE OF THE DAY, BROCCOLI,  
POTATO, OR RICE*

*CHOOSE ONE:*

### **SAUTÉED CHICKEN MARSALA**

*SERVED WITH POTATO OR RICE,  
TOSSED IN MARSALA WINE AND MUSHROOM SAUCE*

### **PAN SEARED TROUT FILLETS**

*TOPPED WITH BROWNED GARLIC BUTTER AND SLICED LEMONS*

### **\*CENTER CUT SIRLOIN, 8-10 OUNCE**

*GRILLED TO YOUR PREFERENCE, DRIZZLED WITH DEMI GLACE*

TAX AND GRATUITY ARE NOT INCLUDED

NO SUBSTITUTIONS ALLOWED WITH DINNER FEATURE

## **Non-Alcoholic Beverages**

Bottled Water \$1.50  
Tea, Coffee, Soda (refillable) \$2.50

*We proudly serve Coca-Cola Products*

## **DESSERTS**

*FRUIT COBBLER A LA MODE* 8  
HOME-MADE FRUIT COBBLER BAKED PIPING HOT  
SERVED WITH FRENCH VANILLA BEAN ICE CREAM

*PHILADELPHIA-STYLE CHEESECAKE* 8  
A CLASSIC STYLE CHEESECAKE  
TOPPED WITH SUGARED STRAWBERRIES

*FEATURED CRÈME BRÛLÉE* 8  
A CREAMY BRÛLÉE BAKED WITH OUR CHEF'S INSPIRATION  
SERVED WITH FRESH FRUIT AND WHIPPED CREAM

*CHOCOLATE LAVA CAKE* 8  
RICH CHOCOLATE CAKE, FILLED WITH HOT FUDGE  
SERVED WITH FRESH FRUIT

*RASPBERRY SORBET (SEASONAL)* 6  
A LOW-CALORIE DELICIOUS FINISH TO YOUR MEAL (VEGAN)

*SORBESECCO DELIGHT* 9  
OUR SPECIALTY SORBET, SERVED IN A MARTINI GLASS  
TOPPED WITH SPARKLING WINE-A PERFECT COMBINATION

## **Alcoholic Beverages**

**Draft Beer (see server) \$5.50**

**House Wine Glass \$7-\$8**

Chardonnay, Pinot Grigio, Riesling, Sauvignon Blanc, White  
Zinfandel, Rose, Pinot Noir, Merlot, Cabernet, Malbec

**Call Brand Liquor \$7-\$8**

**Premium Liquor \$8-\$9**

**Super Premium \$10-\$11**

**Martinis and Specialty Cocktails \$12-\$18**

**See Bartender or Server for Specialty**