



Appetizers

Marinated Beef Tips

Dredged in seasoned flour and served with chipotle aioli and soy sauce. Traditional or Cajun

8

Spicy Calamari

Served with spicy marinara

10

Coconut Shrimp

Served with grilled pineapple salsa and Thai sweet chili sauce

12

Spiced Pork Belly

Braised and served with charred fennel and tomato confit salad and 12 year aged balsamic

12

Charcuterie Board

Assorted meats and cheeses with marcona almonds and local honey

15

Salads

Cobb Salad

Grilled chicken breast, bacon, hard-boiled egg, tomato, red onion and bleu cheese crumbles tossed with crisp romaine

13

Greek Salad

Red onion, kalamata olives, bell peppers, tomato, cucumber, feta cheese and romaine lettuce tossed with a red wine vinaigrette

14

Blackened Salmon

Crisp romaine, strawberries, avocado, mandarin oranges, goat cheese topped with blackened grilled salmon and served with a grilled citrus vinaigrette

15

Spinach Salad

Hard boiled egg, red onion, pancetta, sun-dried cherries and candied walnuts with hot pancetta bacon dressing

10

House, Caesar or wedge side salads

6

Soup du Jour

Cup...4 / Bowl...6

French Onion

Crock...5

Entrees

All entrees served with hot rolls & butter, choice of soup, house salad, Caesar salad or wedge salad, vegetable du jour and choice of starch, baked potato, mashed potato, French fries or sweet potato fries

Prime Filet of Beef

8 oz. prime cut filet of beef with cabernet demi-glace

32

Add lobster tail for additional 12

Add gorgonzola cheese for additional 4

Prime New York Strip

Grilled 12 oz. prime cut NY Strip Steak with steak butter and topped with haystack onions

28

Pork Porterhouse

Grilled pork chop with caramelized peaches, goat cheese gratin and 12 year aged balsamic

20

Scottish Salmon

Pan seared salmon with lemon beurre blanc and fried capers

18

Shrimp Scampi

Tossed with garlic, tomato, basil and Angel hair pasta

16

New England Fish Stew

Clams, shrimp, scallops, lobster, bacon and potatoes in a cream sauce

22

Fish n' Chips

Beer battered haddock filets served with a tartar sauce

15

Chicken Two Ways

Confit leg and thigh with a crispy seared chicken breast, white bean puree, roasted cippolini onion, crispy pancetta and white truffle oil

17

Chicken Fettuccini Alfredo

Grilled chicken, mushrooms and broccoli in a creamy garlic parmesan sauce

15

Pomodoro con Salsiccia

Italian sausage, grilled fennel, tomatoes, fresh spinach, ricotta cheese, basil and shaved grana over cavatappi pasta

15

*** Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ***