

House Salads

HOUSE SALAD		\$2.95
Fresh cut Bibb, Spinach, Romaine and Iceberg lettuce, julienned carrots and diced tomatoes.		
ROASTED PORTABELLA		\$6.95 Full
Fresh cut Bibb, Spinach, Romaine and Iceberg lettuce, tomatoes, crumbled bleu cheese and balsamic vinaigrette.		
BABY ICEBERG		\$5.95 Full
Bacon, fresh tomato and diced egg.		
TRADITIONAL CAESAR SALAD		\$3.95
Crisp Romaine, parmesan cheese and seasoned croutons.		
SPINACH AND BACON SALAD		\$5.95 Full
Red wine vinaigrette, diced egg, shaved red onion, bean sprouts, sliced mushrooms and julienned carrots.		

SEASONAL FEATURED SOUPS AND SALAD
Check the daily Feature insert or ask your server for today's featured house made soups and seasonal salad.

Appetizers

THAI CALAMARI		\$9.95
Crispy calamari rings, served with sweet Thai chili pepper sauce.		
THREE CHEESE RAVIOLI		\$6.95
Ricotta, Parmesan and Romano cheese stuffed striped ravioli, with fresh spinach and marinara.		
SHRIMP COCKTAIL		\$8.95
Five jumbo shrimp, crispy flatbread, zesty cocktail sauce and lemon wedge.		
LUMP CRAB CAKE		\$9.95
Baby herb salad, sherry tomato vinaigrette and scallion oil.		
AGED ARTISANAL CHEESE AND FRUIT PLATE FOR TWO		\$9.95
Flatbread, aged balsamic vinegar reduction.		
NEW ZEALAND LAMB CHOPS		\$10.99
Three perfectly grilled Lamb chops, medium rare, with honey mint demi glace.		
TEMPURA SHRIMP		\$9.95
Served with sweet soy, chili caramel sauce.		
SPRING ROLLS		\$6.95
Two pork spring rolls with julienned Asian vegetables and teriyaki dipping sauce.		
COLD SMOKED SCOTTISH SALMON		\$9.95
Capers, red onions, diced eggs, horseradish cream and toast points.		
STEAMED PRINCE EDWARD ISLAND MUSSELS		1/2 # \$7.95
White wine, lemon, garlic, basil, butter, capers and tomato.		
		1# \$10.95
SEAFOOD PLATTER		\$18.95
Prince Edward Island steamed mussels, tempura shrimp, shrimp cocktail, smoked salmon and roasted portabella mushroom salad.		

A La Carte Sides

MASHED POTATOES	\$2.95	ROASTED REDSKIN POTATOES	\$2.95
SPINACH MASHED POTATOES	\$2.95	CREAMED SPINACH	\$2.95
STEAMED JASMINE RICE	\$2.95	SAUTÉED ONIONS	\$3.95
FRESH SEASONAL VEGETABLES	\$2.95	STEAMED BROCCOLI	\$3.95
BAKED POTATO	\$2.95	SAUTÉED MUSHROOMS	\$3.95
LOADED BAKED POTATO	\$3.95	SCALLOPED POTATOES	\$3.95
HAND BREADED ONION RINGS	\$3.95	STEAMED ASPARAGUS	\$3.95

Chef Featured Dinners

TUXEDO SESAME CRUSTED AHI TUNA LOIN*	\$21.95
Wasabi, pickled ginger and sweet soy with steamed jasmine rice.	
SEARED SEA SCALLOPS	\$19.95
Maine Scallops with herb basil pesto and chilled summer vegetable and pearl pasta salad.	
HERB ROASTED PORK TENDERLOIN	\$17.95
Sweet Amish onion coulis, roasted parmesan redskin potatoes and fresh steamed broccoli.	
PAN SEARED CANADIAN SALMON	\$17.95
Béarnaise sauce or lightly blackened with buerre blanc, served with vegetable rice pilaf.	
FILET OSCAR*	
Center cut filet, topped with fresh lump crab meat, asparagus and béarnaise sauce, with creamy mashed potatoes and fresh seasonal vegetables.	
	6 oz. \$24.95
	10 oz. \$32.95
CHICKEN PICCATA	\$13.95
White wine, lemon, butter, capers, scalloped potatoes and fresh wilted spinach.	
CENTER CUT FILET MIGNON*	
Creamy mashed potatoes and asparagus.	
	6 oz. \$21.95
	10 oz. \$29.95

Entrées

*All of our steaks are "House Prime" or USDA Prime, Graded top 7% of beef on the market.
Entrées served with your choice of side and garnished with fresh seasonal vegetables.*

BONE IN RIBEYE*	14 oz. \$24.95
Char Broiled or Blackened.	
NEW YORK STRIP*	12 oz. \$24.95
TWIN MEDALLIONS OF BEEF TENDERLOIN*	8 oz. \$22.95
USDA PRIME SIRLOIN*	8 oz. \$18.95
BROILED SCROD FILLET	8 oz. \$12.95
Lemon beurre blanc.	
CHILEAN SEA BASS	10 oz. \$24.95
Tomato, lemon, fresh basil and caper beurre blanc.	
MAINE LOBSTER TAIL	\$39.99
Cold water tail, served with drawn butter.	
GRILLED FILET AND TWIN JUMBO SCAMPI*	
	6 oz \$28.95
	10 oz \$34.95
SURF AND TURF*	\$59.95
6oz. grilled filet and Maine cold water lobster tail, served with drawn butter.	

Chef Specialties

VEGETABLE PENNE	\$13.95
Garlic, Kalamata olives, herb roasted tomatoes, wilted spinach, marinated artichoke hearts and fresh goat cheese.	
SEAFOOD CIOPPINO	\$19.95
Maine sea scallops, jumbo scampi and Prince Edward Island mussels in a rich tomato stew, served over linguini.	
CHICKEN MARSALA	\$13.95
Marsala mushroom demi glace, creamy mashed potatoes and fresh steamed broccoli.	
BLACKENED CHICKEN PENNE	\$16.95
Chicken breast, caramelized onions and wild mushrooms, tossed in a spicy tasso cream sauce.	
THREE CHEESE RAVIOLI	\$12.95
Ricotta, Parmesan and Romano cheese stuffed striped ravioli, with fresh spinach and marinara.	

For parties of 8 or more, 18% gratuity will be added to the guest check unless otherwise requested

** Consuming undercooked meat or seafood may increase the risk of food borne illness.*