

## DINNER MENU

### Appetizers

Classic Shrimp Cocktail-	
3pc	4
6pc	8
12pc	12
Freshly Shucked Oysters-	
3pc	4
6pc	8
12pc	12
Broiled Oysters stuffed with Baby Spinach and laced with Sambuca and Hollandaise Sauce	9
Peppercorn Crusted Diver Scallop with Caramelized Onions , Cranberry Ginger Glaze, and Clover Sprouts	10
Signature Seared Crabcake Duet with Tarragon and Vidalia Onion Marmalade and Cajun Remoulade Butter Sauce	9
Stuffed and Roasted Piquillo Peppers with Fresh Basil, Manchego Cheese, and Extra Virgin Olive Oil	8
Cheese Platter- 3 to 5 cheeses, ask server for details	Mkt
Steamed PEI Black Mussels with Garlic Butter and White Wine	8
Sesame Crusted Ahi Tuna with Mixed Greens, Pickled Ginger, Tamari, and Wasabi Miso Vinaigrette	11
Fried Calamari with Home Made Cocktail Sauce or Marinara	8
Braised Short Ribs with Sesame Pineapple Chili Glaze and Fried Scallions	9

### Soup and Salad

New England Clam Chowder- Cup or Bowl	3 / 5
Jalapeno Avocado Bisque- Cup or Bowl	3 / 5
Soup of the Day- Cup or Bowl	3 / 5
Traditional Caesar Salad with Reggiano Parmesan and Home Made Croutons	4
House Salad of Field Greens, Cucumbers, and Roasted Tomato Vinaigrette	4

**Entree Salads and Vegetarian Options**

**Signature Polenta Cakes with Goat Cheese, Grilled Vegetables, and Provencal Sauce – half order available** 12

**Roasted Red and Golden Beets with Baby Lettuce, Candied Pecans, Blue Cheese, and Balsamic Vinaigrette** 8

**Marinated Grilled Calamari, Shrimp, and Scallops with Romaine Lettuce, Watercress, Plum Tomatoes, Avocados, Bell Peppers, and Lemon Caper Vinaigrette** 11

**Quinoa Salad with Apples, Pears, Roasted Fennel, Walnuts, and Field Greens with Citrus Vinaigrette** 8

**Beef Tenderloin Salad with Plum Tomatoes, Arugula, Black Olives, Gruyere Cheese, and Sprouts with Roasted Tomato Vinaigrette** 12

**Roasted Vegetable Terrine with Sundried Tomato Pesto and Balsamic Glaze** 9

**Surf- selections include your choice of 2 side dishes**

**Steamed or Grilled Lobster Tail with Clarified Butter and Fresh Lemons 8oz or 16oz** Mkt

**Steamed King Crab Legs with Clarified Butter and Fresh Lemons 1lb or 1.5lb** Mkt

**Crab Stuffed 6oz Lobster Tail with Tarragon Pesto Sauce** 36

**Seafood Stew with Shrimp, Scallops, Mussels in a White Wine Tomato Broth** 20

**Pan Roasted Tilapia with Sauteed Shrimp and White Wine Sauce** 16

**Herb Crusted King Salmon with Lemon Butter Sauce** 17

**Turf- selections include your choice of 2 side dishes**

**Grilled 6oz or 8oz Filet Mignon with Picholine Butter and Toasted Cashews** 22 / 29

**Grilled 16oz Bone- in NY Strip with Porcini Demi Glace** 31

**Slow Roasted USDA Prime Rib with Fresh Horseradish and Au Jus 12 or 16oz** 18 / 23

**Grilled Pork Medallions with Gorgonzola Cheese, Grapes, and Fresh Tarragon Jus** 17

**Grilled Chicken Breast with Fried Basil and Sundried Tomato Vinaigrette** 15

**Creole Meatloaf with Andouille Sausage and Jalapeno Brown Sauce** 13

**Side Dishes**

**Mashed Potatoes \* Cauliflower Gratin \* Jumbo Baked Potato\* Grilled Asparagus**

**Kids Menu- \$5**  
*for children 12 and under*

*Macaroni and Cheese*

*Grilled Cheese with French Fries*

*Ditalini Pasta with Butter or Marinara Sauce*

*Chicken Fingers with French Fries*

**Kids Beverages- \$2**

*Pepsi/ Diet Pepsi/ Sprite*

*Goose Island Root Beer or Orange Cream*

*Milk/ Chocolate Milk*