



Appetizers

Seared Diver Scallops ~ \$10

Shallot Risotto and Truffle Vinaigrette

Mini Crab Cakes ~ \$9

Roasted Tomato Remoulade and Tangy Slaw

Grilled Flatbreads ~ \$7 per selection

1. Spinach, Artichoke, Cream Cheese
2. Candied Tomatoes, Brie, Balsamic
3. Ripe Olive Tapenade, Mozzarella, Basil
4. Barbeque Chicken, Onion Marmalade, Swiss

Colossal Onion Rings ~ \$5

Pilsner Batter with Zesty Dipping Sauce

Salads

Apple, Gorgonzola & Red Leaf~8

Sweet Sherry Vinaigrette

Spinach, Feta & Spiced Almonds ~ \$7

Iceberg Wedge ~ \$6

Red Onions, with Blue Cheese or
Balsamic dressing

House Salad ~\$6

Tomatoes, Cucumbers & Craisins
with Vinaigrette

Soups ~ \$6

New England Clam Chowder

Soup of the Moment



Week Night Specials

~ \$25 ~

Tuesday

Baked Mahi Mahi with Carrots, Onions,
Celery, Natural Juices, Buttered Potatoes

Wednesday

Tempura Shrimp with Whipped Potatoes,
Asparagus, and drawn Butter

Thursday

Seared Beef Tenderloin Medallions,
Sautéed Onions, Mushrooms, Chipotle
Whipped Potatoes

Weekend Specials

~ \$30 ~

Friday

Smoked Prime Rib Served up with Whipped
Potatoes, Au jus and Horseradish Cream

Saturday

Petite Filet and Seared Scallops with
Cheddar and Bacon Whipped Potatoes,
Asparagus, Bordelaise and Beurre Blanc

Tablesides Selections

Caesar Salad for Two~\$17

Pepper Steak-\$42

Flambé of Brandy with Peppercorn Sauce
Whipped Potatoes and Asparagus

Chateaubriand for Two~\$80

Lyonnais Potatoes, Tomato Au Gratin,
Fresh Vegetables,
Rich Bordelaise Sauce

Bananas Foster for Two~\$17

Cinnamon and Banana Liquor with
Sweet Caramel and Vanilla Ice Cream



Entrees

Certified Angus Beef Steaks, Pork and Lamb

(Served with butter whipped potatoes and asparagus)

Filet Mignon (8oz) with Bordelaise Sauce ~ \$39

Dry Aged Center-Cut Kansas City Strip Steak (12oz) with Béarnaise Sauce ~ \$34

Balsamic - Rosemary Marinated London Broil with Lyonnaise Sauce ~ \$22

Smoked New Zealand Double Lamb Chops with Port Demi Reduction ~ \$30

Annatto Infused Honey Glazed Berkshire Pork Chop & Pico de Gallo ~ \$26

U.S.D.A. Prime Cut Sirloin(14oz) Basted with Sweet BBQ Sauce ~ \$31

Poultry, Seafood, and Vegetarian

North Atlantic Salmon Beurre Blanc ~ \$25

Served with whipped potatoes and sautéed spinach

Pan Seared Rainbow Trout ~ \$24

Served with rice pilaf and apple slaw

Pan Roasted Chilean Sea Bass ~ \$30

Served with shallot risotto and asparagus

Jumbo Seared Diver Scallops ~ \$28

Served with sautéed spinach and grilled vegetables

Crab Stuffed Alaskan Cod ~ \$26

Served with Lyonnaise potatoes, asparagus and Béarnaise sauce

Parmesan Breaded Artichoke Chicken ~ \$21

Served with rice pilaf, artichoke hearts and garlic cream sauce

Roasted Portabellas with Truffle Scented Risotto ~ \$23

Accompanied with toasted pine nuts and asparagus

Some items may contain raw or undercooked ingredients that may increase the risk of a food-borne illness.

For groups of eight or more an 18% gratuity will be added. Split portion is \$8 additional.

Our crab meat is hand picked and may contain shell pieces/shell fragments.

Thank you for your patronage and we will see you again soon.