



## APPETIZERS

|  |                                  |  |
|--|----------------------------------|--|
| <b>Fries</b><br>Served with Ketchup  | <b>Regular 4.00   Large 6.00</b> | <b>Chicken Wings   Bone-In (GF) or Boneless</b> 15.00<br>Choose from: Mild, Medium, Hot, BBQ, or Garlic Parmesan, served with House-Made Blue Cheese or Ranch Dressing |
| <b>Onion Rings</b><br>Served with House-Made Horseradish Cream   | <b>Regular 5.00   Large 7.00</b> | <b>Fried Calamari</b> 13.00<br>Fried Calamari & Cherry Peppers, served with a side of Marinara Sauce, garnished with Lemon & Parmesan Cheese                           |
| <b>Short Rib Tacos</b><br>Braised Short Rib topped on a Soft Shell with Pico Di Gallo, & Chipotle Mayo, served with Lime on the side                           | <b>16.00</b>                     | <b>Arancini</b> 13.00<br>Risotto stuffed with Smoked Mozzarella, fried & served atop Romesco Sauce, finished with Parmesan Cheese                                      |
| <b>Buffalo Chicken Quesadilla</b><br>Grilled Chicken Breast tossed in Hot Sauce, & Monterey Jack Cheese, served with a side of House-Made Blue Cheese Dressing | <b>15.00</b>                     | <b>Crab Stuffed Mushrooms</b> 13.00<br>4 Large Mushroom Caps stuffed with a blend of Crab, Cream Cheese, & Parmesan Cheese   |

## SOUP & SALAD

|  |                            |  |
|--|----------------------------|--|
| <b>Soup Du Jour</b><br>Our featured Soup of the Day. Our high-quality House-Made Soups are made from the freshest Seasonal Produce, Herbs & Spices | <b>Cup 4.00, Bowl 8.00</b> | <b>Caesar Salad</b> 13.00<br>Romaine Lettuce, House-Made Croutons, Parmesan Cheese, & House-Made Caesar Dressing<br>Add Chicken 6.00 – Add Shrimp 6.00 – Add Salmon 8.00 |
| <b>French Onion Soup</b><br>Caramelized Spanish Onions, Red Onions, Garlic, Beef Broth, & French Baguette, finished with Swiss Cheese              | <b>8.00</b>                | <b>Chopped Salad (GF)</b> 16.00<br>Romaine Lettuce, Blue Cheese Crumbles, Craisins, Bacon, Carrots, Cucumbers, Grilled Chicken, & House-Made Balsamic Dressing           |
| <b>Garden Salad (GF, V)</b><br>Mixed Greens, Cucumbers, Carrots, Tomatoes, & choice of House-Made Dressing   | <b>11.00</b>               | <b>Black and Blue Salad (GF)</b> 18.00<br>Romaine Lettuce, Cajun Steak, Tomatoes, Red Onions, Cucumbers, & House-Made Blue Cheese Dressing                               |

## HANDHELDS

SERVED W/ FRIES

|  |              |  |
|--|--------------|--|
| <b>Traditional Reuben (Substitute Bread for GF Bun)</b><br>Corned Beef topped with Sauerkraut, Swiss Cheese, & House-Made Thousand Island Dressing on Marble Rye Bread | <b>15.00</b> | <b>New England Fried Fish Sandwich</b> 15.00<br>Cod topped with Tartar Sauce, Lettuce, & Tomatoes, served on a Brioche Bun   |
| <b>French Dip (Substitute Baguette for GF Bun)</b><br>Roast Beef topped with Provolone Cheese, & sauteed Onions, served on a French Baguette with a side of Au Jus     | <b>17.00</b> | <b>Spicy Buttermilk Fried Chicken Sandwich</b> 15.00<br>Buttermilk Chicken Thigh topped with Spicy Ranch, Dill Pickles, Lettuce, & Tomatoes, served on a Brioche Bun                                 |
| <b>Turkey BLT (Substitute Bread for GF Bun)</b><br>Turkey topped with Lettuce, Tomatoes, Bacon, Cheddar Cheese, & Pesto Mayo, served on White Bread                    | <b>15.00</b> | <b>Beyond Burger (GF, V, VG)</b> 13.00<br>4oz Plant Based Burger topped with Lettuce, Tomatoes, & Onions, served on a Vegan Bun  |
| <b>Crab Cake BLT</b><br>5oz Crab Cake, topped with Lettuce, Tomatoes, Bacon, & Lemon Aioli, served on a Brioche Bun  | <b>20.00</b> | <b>Double SmashBurger (Substitute Bun for GF Bun)</b> 15.00<br>2 SmashBurgers topped with American Cheese, Lettuce, Tomatoes, Onions, & House-Made Thousand Island Dressing, served on a Brioche Bun |

# ENTREE

|   |                  |       |
|---|------------------|-------|
| <b>Grilled Chicken Penne Alla Vodka</b><br>Penne tossed in Vodka Sauce with Prosciutto, Crushed Red Pepper, & Parmesan Cheese, topped with Grilled Chicken  |                  | 25.00 |
| <b>Chicken Zachary</b><br>Crab Stuffed Chicken Breast served atop Mashed Potatoes, Grilled Asparagus, Rosemary Demi-Glace & finished with Béarnaise Sauce   |                  | 26.00 |
| <b>Braised Short Ribs</b><br>Short Ribs that have been braised for 3 Hours, served with Carrots, atop Mashed Potatoes & Rosemary Demi-Glace <i>(GF without Demi-Glace)</i>  |                  | 27.00 |
| <b>Honey Chili Salmon</b> <i>(GF)</i><br>Pan Seared Salmon finished with a Sweet Chili Glaze, served with Jasmine Rice, Snap Peas, & Red Bell Peppers   |                  | 26.00 |
| <b>Crusted Cod</b><br>8oz Cod Loin with a Pesto Crust, served with Lemon, & choice of 2 Sides   |                  | 22.00 |
| <b>Crab Cakes</b><br>Two 5oz Crab Cakes served with Lemon Aioli, & choice of 2 Sides  |                  | 32.00 |
| <b>Smokehouse Burger</b> <i>(Substitute Bun for GF Bun)</i><br>8oz Burger topped with Onion Rings, Bar-B-Que Sauce, & Cheddar Cheese, served on a Brioche Bun with a side of Fries                                |                  | 16.00 |
| <b>Wagyu Burger</b> <i>(Substitute Bun for GF Bun)</i><br>8oz Wagyu Burger, topped with Smoked Gouda, Bacon, Mixed Greens, Pickled Red Onions, & Mustard Mayonnaise, served on a Brioche Bun with a side of Fries | 20.00            |       |
| <b>14oz Prime NY Strip</b> <i>(GF) Choice of 2 Sides</i>  |                  | 35.00 |
|   | Add Jumbo Shrimp | 43.00 |
|   | Add Crab Cake    | 48.00 |

## NY STRIP ENHANCEMENTS

|   |      |   |      |
|---|------|---|------|
| <b>Au Poivre Sauce</b><br>Cognac & Peppercorn infused Demi-Glace, finished with Cream | 5.00 | <b>Rosemary Demi-Glace</b><br>A rich, thick sauce reduced from Brown Stock & Red Wine   | 3.00 |
| <b>Blue Cheese Butter</b> <i>(GF)</i><br>Danish Blue Cheese & Butter                  | 5.00 | <b>Garlic Herb Butter</b> <i>(GF)</i><br>Chives & Parsley Butter with Garlic & Rosemary | 5.00 |

## SIDES

|   |      |   |      |
|---|------|---|------|
| <b>House Salad</b> <i>(GF, V)</i>   | 4.00 | <b>Scalloped Potatoes</b> <i>(GF) (V without Bacon)</i><br>Coated in a Cheesy Bechamel Sauce, topped with Bacon       | 6.00 |
| <b>Jasmine Rice</b> <i>(GF, V)</i>  | 4.00 | <b>Grilled Asparagus</b> <i>(GF, V)</i><br>Olive Oil & Lemon Juice, Salt & Pepper                                     | 4.00 |
| <b>Onion Rings</b><br>Served with House-Made Horseradish Cream              | 5.00 | <b>Broccolini</b> <i>(GF, V)</i><br>With Garlic sauteed in Butter   | 4.00 |
| <b>Fries</b><br>Served with Ketchup   | 4.00 | <b>Sauteed Onions &amp; Mushrooms</b> <i>(GF)</i><br>Sauteed in Butter & deglazed with Au Jus, finished with Rosemary | 4.00 |
| <b>Mashed Potatoes</b> <i>(GF, V)</i><br>Creamy whipped Yukon Gold Potatoes | 4.00 |   |      |