

Beginnings

Baked Brie in Puff Pastry	14	Roasted Portobello Mushroom	12
Brie / Puff Pastry / Sautéed Strawberries / Marsala Wine		Slow-Roasted Portobello Mushroom / Topped with Gorgonzola Cheese / Field Greens / Port Wine Balsamic Glaze Drizzle	
Caesar Salad *	12	Shrimp Cocktail	19
Crisp Romaine / Homemade Caesar / Parmagiano Reggiano / Focaccia Croutons		Four Jumbo Shrimp / Grilled Lemon / House Spicy Cocktail Sauce	
Pan-Seared Crab Cakes	19	Steamed PEI Mussels	21
Crab Cakes / Bed of Red Beet Slaw / Field Greens / Hot Honey Drizzle		Prince Edward Island Mussels / Garlic / Shallots / Roma Tomatoes / Baby Spinach / White Wine / Lemon / Pistachio Butter	
PCK Charcuterie Plank	21	Watermelon Salad *	15
Selection of Artisan Cheeses / Fresh Fruit / Cured Meats / Crostini		Spring Mix / Watermelon / Cucumber / Grape Tomato / Red Onion / Feta / Strawberry Balsamic Vinaigrette	
PCK Soup du Jour	9	Wood-Fired Marinated Tenderloin Tips	19
Ask your Server about today's offering		Tenderloin Tips / Blistered Cherry Tomatoes / Chimichurri	

**Add to any dish: Grilled Chicken +8 Grilled Shrimp +12 Maine Lobster +MKT*

Plates

Creamy Vegetable Linguini *	24	PCK Burger	19
Linguini / Roasted Mushrooms / Tomatoes / Spinach / Red Onion / Garlic / Mascarpone		½ lb House Beef Blend / Secret Sauce / Crisp Lettuce / Tomato / House Chips or Demi Salad	
Hand-Crafted Maine Lobster Ravioli	36	With Bacon +4	
Handmade Lobster Ravioli / Shrimp / Scallops / Grape Tomatoes / Spinach / Basil / Scampi Style (Garlic / White Wine / Lemon)		With Dragon Cheddar +2	
Pan-Seared Atlantic Salmon	32	With Sunny Side Egg +2	
Citrus Butter / Herbed Brown Rice / Seasonal Vegetable		Statler Chicken Breast Piccata	29
		Statler Chicken Breast / Linguini / White Wine Sauce / Lemon / Roasted Asparagus	
		Wood-Fired Filet Mignon	48
		Wood-Fired 1/2 lb Tenderloin / Smashed Red Bliss Potatoes / Asparagus / Blistered Cherry Tomatoes / Choice of Béarnaise Sauce or Gorgonzola Cream Sauce	