

Specials Menu



SOUP

New England Clam Chowder 8

Italian Sausage 9

APPETIZER

Oysters on the Half Shell 18/36- Northern Belle PEI half or whole dozen, cocktail sauce, mignonette & lemon

Crab Cake Appetizer 17 - 2 house made crab cakes, topped with sweet corn salsa, Cajun remoulade, and fresh lemon.

Cocktail Features

French 75 10- Gin, Lemon Juice & Simple Syrup, topped with Prosecco

Eagle Rare Bourbon Cocktail 14 -Bourbon Brown Sugar Smash- created with Eagle Rare Bourbon, Brown Sugar Simple Syrup & Ginger Beer

WEEKLY WING FLAVOR (menu price)

Mango Habanero - Fried wings tossed in our house made Mango Habanero sauce. Served with celery, carrots, and bleu cheese

ENTRÉE

Norwegian Salmon 24 - Pan seared with Lemon & Fresh Herbs, served with Roasted Potatoes and Green Beans

Prime Rib Dinner 36 (available Saturday @4pm) 16 oz slow roasted prime rib served with horseradish gremolata, mashed potatoes, green beans & au jus

DESSERT 9

Banana Cream Pie/Chocolate Mousse Cake/Peanut Butter Chocolate Torte/Pistachio Cake/Vanilla Bean Cheesecake/Chocolate Brownie a la Mode