

APPETIZERS

- AP Stuffed Meatball** - Veal, Beef, Pork Blend, Fresh Mozzarella, Marinara, Ricotta, Pesto, Grilled Crostini \$12
Crispy Glazed Brussel Sprouts (GF/DF) - Honey Sriracha, Pancetta, Lemon Aioli \$11
Calamari Misto (GF/DF) - Point Judith Calamari, Sweetie Drop Peppers, Artichoke Hearts, Spicy Basil Aioli \$14
Charcuterie Board - Assorted Cured Charcuterie Meats, Artisan Cheeses, Fruit Jam, Seasonal Garnish \$24
Harvest Board (DF) - Tri-color carrots, Honey Turmeric Cauliflower, Pickled Veggies, Vegan Dip \$13
Asiago Artichoke Hummus - Creamy Asiago & Artichokes, Hummus, Seasonal Veggies, Crostini \$14
Pemaquid Mussels - Crisp Pancetta, Garlic, Herbs, Mixed Peppers, White Wine Butter, Grilled Focaccia \$16
Bruschetta Flatbread - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction \$14
Jumbo Gulf Shrimp Cocktail (GF/DF) - House Poached Jumbo Shrimp, Horseradish, Cocktail Sauce \$5.50 per piece
Oysters on the Half Shell * - \$4 **Oysters Rockefeller** Spinach, Asiago, Artichoke, Bacon, Bread Crumbs - \$5

SALAD & SOUP

- Local Greens** - Living Lettuce, Ohio Baby Tomatoes, Organic Rainbow Carrots, Croutons, Pickled Bermuda Onion, Feta Cheese Whole \$12`
Wedge (GF) - Baby Tomatoes, Applewood Bacon, Egg, Bleu Cheese, Pickled Red Onion, House Made White French \$13
Warm Bacon Spinach Salad (GF) - Baby Spinach, Candied Pecans, Hot Maple Bacon Vinaigrette, Candied Bacon, Egg, Crispy Onion, Feta Cheese \$14
Artisan Caesar - Baby Romaine, Roasted Tomato, Garlic Croutons, Classic Caesar Dressing, Shaved Parmigiano, White Anchovy \$12

AP French Vidalia Onion Soup - Sweet onions, Bone broth, Ohio Swiss & Provolone, Crouton \$9

House Made Dressing Selections

Buttermilk Ranch (GF), Bleu Cheese (GF), Lemon Turmeric Ginger Vinaigrette (GF/DF), Caesar (GF), Aged Balsamic Vinaigrette (GF/DF), White French

Enhance Any Salad - (All enhancements are GF/DF)

Jumbo Grilled Gulf Shrimp \$5.50 per piece / **Grilled Chicken** \$10 / **Prime Steak*** \$14 / **Grilled Salmon*** \$14

GRILL SELECTIONS



Proudly serving hand cut perfectly marbled, USDA CERTIFIED PRIME STEAKS*. Aged 30 days minimum

All Grill Selections are served with a Local Green Salad & Side Choice

(USDA Prime represents less than three percent of all beef produced)

Prime Ribeye \$65 (16oz) **Prime Strip Steak** \$57 (14oz) **Prime Filet Mignon** \$69 (8oz) **Prime Sirloin** \$33 (8oz)

Enhancers: Horseradish Cream \$5 Peppercorn Demi-Glace \$5 Bleu Cheese Fondue \$5 AP Exclusive Steak Sauce \$5

Compliments: Grilled Jumbo Gulf Shrimp \$5.50 per piece / 3 Seared Diver Scallops \$MP / Oscar Style \$MP

½ lb. Alaskan King Crab Legs \$MP / Cold Water Lobster Tail (7oz/16 oz) \$MP

Double Cut Pork Chop (GF/DF) - Prime Duroc Heritage Bone-in-Pork Chop, Bourbon & Fig Glaze, Caramelized Carrots \$39*

Chicken Bruschetta - Grilled Chicken Breast, Tomato Bruschetta, Fresh Mozzarella, Basil, Balsamic Glaze \$27*

SEAFOOD

Serving only the highest quality seafood traceable to the day it was caught, guaranteeing freshness.

All seafood entrees are served with a Local Green Salad & Side Choice

Aukra Norwegian Salmon (GF) - Fresh Salmon, Citrus Beurre Blanc, Wilted Spinach, Blistered Ohio Tomatoes \$34*

Alaskan King Crab Legs (GF) - 1½ pounds Crab Legs, Warm Butter \$MP

Maine Lobster (GF) - Petite 7oz. or Jumbo 16oz. Cold water Lobster Tail, Drawn Butter \$MP

George's Bank Sea Scallops (GF) - Lemon Ginger Turmeric Dusted Dayboat Scallops, Cauliflower Rice,

Red Pepper Coulis, Basil Pesto \$MP*

Sandwiches

AP Custom Blend Burger -

Brioche Bun, Local Lettuce, Pickle, Bermuda Onion & Tomato, Cheese. (Add Bacon \$2) (Vegetarian Option upon request) \$18*

Salmon BLT (DF) - Housemade Salmon Burger, Brioche Bun, Applewood bacon, Local Lettuce, Tomato, Lemon Aioli \$17*

Crispy or Grilled Chicken Sandwich - Ohio Chicken Breast, Buttermilk Fried, LTO, Drizzled White French & House Pickles \$15

Garnished with AP Fries

Handmade Pasta Bowls

Bolognese - Tomato & Savory Meat Ragu, Fresh Bucatini, Ricotta, Herbs \$18

Cavatelli Alla Vodka - Fresh Cavatelli Pasta, Vodka Cream Sauce, Sweet Peppers, Artichoke, Wild Mushroom, Basil \$17

Frutti di Mare - Jumbo Shrimp, Scallops, Mussels, Fresh Bucatini Pasta, Roasted Tomatoes, Garlic Wine Sauce, Fresh Herbs \$38*

Cavatelli Al Burro - Fresh Cavatelli Noodles tossed in homemade White Wine Alfredo Sauce, Wild Mushrooms, Roasted Red Peppers, and Spinach \$18

PASTA ENHANCERS: Grilled Chicken \$10 Grilled Salmon* \$14 Jumbo Grilled Gulf Shrimp \$5.50 per piece

SIDES- Hand-Cut Truffle Fries \$9 Pasta Marinara (DF) \$8 Whipped Potatoes (GF) \$8

Sautéed Spinach & Garlic (GF/DF) \$8 Crispy Brussels (GF/DF) \$8 Sautéed Wild Mushrooms \$9 (GF/DF) Sautéed Onions \$8 (GF/DF)

Au Gratin \$10 Baked Potato \$8 (Loaded: Italian blended cheese, applewood bacon, sour cream, butter, and scallions +\$2)

Split plate charge \$10 - Upgrade Salad to Soup \$4 - Groups of 6+ 20% Gratuity - 3% credit card fee (removed when paying cash)

*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs increase your risk of foodborne illness