

Beginnings

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

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

Plates

Pasta Primavera * Linguini / Wild Mushrooms / Roma Tomatoes / Spinach / Garlic / Scallions / White Wine / Lemon / Pesto	25	PCK Burger ½ lb House Beef Blend / Secret Sauce / Crisp Lettuce / Tomato / House Chips or Demi Salad With Bacon +4 With Dragon Cheddar +2 With Sunny Side Egg +2	19
Hand-Crafted Maine Lobster Ravioli Handmade Lobster Ravioli / Shrimp / Scallops / Grape Tomatoes / Spinach / Basil / Scampi Style (Garlic / White Wine / Lemon)	36	Chicken Marsala Boneless Chicken Breast / Linguini / Mushrooms / Roasted Garlic / Marsala Demi Glace	29
Pan-Seared Atlantic Salmon Citrus Butter / Herbed Brown Rice / Seasonal Vegetable	32	Wood-Fired Filet Mignon Wood-Fired 1/2 lb Tenderloin / Smashed Red Bliss Potatoes / Asparagus / Blistered Cherry Tomatoes / Choice of Béarnaise Sauce or Gorgonzola Cream Sauce	48