



APPETIZERS

Prince Eduard Island Mussels & Chorizo 17

Lemon grass, Coconut curry cream

Crispy Fried Point Judith Calamari 17

Spicy Tomato Sauce

Sandy Hook Steamers Fresh Clams 22

Beach Broth, Drown Butter

Jumbo Fried Chicken Wings 16

Brined, baked & Shallow Fried, Buffalo or Thai Chili

Chipotle Chicken Flatbread 18

Smoked Gouda, Mozzarella, Avocado,

Bacon, Homemade Ranch Dressing

Short Rib Tacos 20

Wonton shells, Poblano ranch drizzle, Pickled reds

Prosciutto, Fig Jam & Goat Cheese Flatbread 18

Arugula & Balsamic Reduction

Truffle & Shrooms Flatbread 18

Pecorino Romano, Whipped Feta

SOUPS & SALADS

Vidalia Onion Soup Gratinée 10

Sourdough Crouton & Gruyere, Provolone & Parmesan

Loaded Iceberg Wedge 16

with Blue Cheese or Ranch Dressing, Bacon Bits,

Baby Tomatoes, Red Onion and Blue Cheese Crumble

The Chop 16

Assorted Leaves, Charred Corn, Black Olives

Cucumber, Tomatoes, Red Onions, Cheddar Dust,

Sweety Drops, Sweet Thyme Vinaigrette

Add Steak Tips 12, Grilled Chicken 6, or Shrimp 10



BURGERS & SANDWICHES

Half Pound Black Angus Burger 18

Lettuce, Tomato & Red Onion, Black Pepper

Crispy Chicken Sandwich 18

Buttermilked Thighs, Poblano Coulis, Pickled Reds

Bacon & Egg Burger 20

American Cheese, Smoked Bacon,

Sunny Side up Egg, Lettuce, Tomato, Red Onion

The Steak Sandwich 22

Flat Iron, Caramelized Onions, Vermont Cheddar

The Beyond Burger 17

Black Pepper Herb Aioli, Roast Portobelo &

Caramelized Onion, Fontina Cheese

Choice of Cheddar, American, Swiss , Bleu or Goat Cheese add \$2



ENTREES

Genelli A La Vodka 25

Garlic, Onion & Tomato Cream With Basil

Warrington Farm ShortRib 42

Black Cherry, Dr.Pepper Braise Salt Whipped

Linguini with Littleneck Clams 26

Garlic, Parsley, White Wine

Cowboy Pork Chop 30

Herb Iron Seared Smothered Bacon, Onion Chutney

Cracked Fingerlings

Spanish Style Sautéed Shrimp 26

Steamed Rice & Market Vegetables

Cornish Game Hen 30

Herb Roasted, Salted Whipped Mash

Faroe Island Salmon 30

Blackened, Pineapple Salsa, Cracked Fingerlings

Snake River Farms Terrrace Major 44

Herb Butter Basted, Melted Gorgonzola, Balsamic glaze

Salt Whipped Idahos



CZECHOSLOVAKIAN MENU

APPETIZERS

Open Sandwich “Oblozene Chlebicky” 7

Slice of White Bread with Potato Salad, Ham & Boiled Eggs

Fried Bread “Langos” 12

with Ketchup, Garlic, Mozzarella, Tatar Sauce

Homemade Grilled Sausage 14

Slovakia Style with Horseradish Sauce, Mustard &

Sourdough Bread

Pierogi “Pirohy” 12

Potato or Plum Jam Filling with Melted Butter

SOUPS & SALADS

Chicken Noodle Soup 7

with Chicken Bits & Carrot

Borsch 9

Beef Soup with Root Vegetable & Cabbage

Czech Snack Salad 10

Bologna Salami, Picked Cucumber, Peas, Onion,

Mayo & Sourdough Bread

Cod Fish Salad 12

Cod Fish, Mayonnaise, Carrots & Sourdough Bread

ENTREES

Szegedin Gulas 26

Braised Pork with Sauerkraut & Bread Dumplings

Beef on Cream Sauce “Svieckova” 26

Round Roast Beef with Creamy Veggie Sauce &

Dumplings

Chicken Paprikas 26

in Creamy Sauce with Egg Noodles

Chicken Schnitzel 27

Breaded & Fried Chicken Cutlet with Potato Salad

Fried Cheese 26

with French Fries & Tatar Sauce

Pork Schnitzel 27

Breaded & Fried Pork Cutlet with Potato Salad

Potato Spaetzle “Halusky” 26

with Sauerkraut or Sheep Cheese Top with Bacon

Pierogi “Pirohy” 21

Potato or Plum Jam Filling with Melted Butter



BRUNCH MENU

Corned Beef Hash 25

Creamed Rosemary Fingerlings Sunny Side

Brioche French Toast 22

Vanilla Bourbon Butter Maple Syrup

Shrimp & Grits 26

Poblano Tomato Sauce, Creamy Sharp Cheddar, Grits, Bed of Arugula

Jersey Turnpike 20

Taylor Ham Egg & Cheese on Homemade Brioche, Salt, Pepper, Ketchup

NO MODIFICATIONS

Breakfast Burger 20

8 oz Angus Sealed Taylor Ham, Sunny up Egg & American Cheese

Buttermilk Crispy Chicken 25

with Blue Poblano Ranch Pickled Reds, Crispy Fingerlings & Over Easy Egg

Omelet Spacial 22

Crepe Linguini 18

with Fresh Berries

Unlimited Mimosa for Two Hours 22

Fresh squeeze Orange Juice 5