

## starters & small plates

**FRENCH ONION SOUP** 6/8

**LOBSTER BISQUE** 8/10

**HOUSEMADE SOUP DU JOUR** 5/7

**HOUSEMADE BUTTERMILK  
ONION RINGS** 8

**MIXED GREEN SALAD** 6

**CLASSIC CAESAR SALAD** 8

**FRESH CUT FRENCH FRIES** 6

**FRIED CAULIFLOWER** 11

with Aleppo pepper and mint chive dill herb  
yogurt spread

**STEAMED CLAMS & NORDIC SHRIMP** 25

A dozen littleneck clams, smoked andouille sausage,  
white wine butter sauce, toasted baguette

**BLACKENED SEA SCALLOPS** 20

caramelized onion, honey Dijon glaze

**ROASTED BRUSSEL SPROUTS** 13

bacon, Parmesan, garlic, pickled red onions

**CHARCUTERIE BOARD** 20

chef's choice cured meats, artisan cheeses, fig jam,  
grain mustard, olives, pickled red onions, Spanish  
Marcona almonds, toasted baguette & einkorn cracker

## entrees

**TWIN TENDERLOIN  
STEAKS** 36

4oz Certified Angus Beef® tenderloin  
filets, mushroom port wine sauce w/  
Parmesan parsley salt red potato,  
vegetable of the day

**BLUE CHEESE  
SIRLOIN STEAK** 30

10oz Certified Angus Beef® filet of  
sirloin, garlic blue cheese crumb  
crust; w/ Parmesan parsley salt  
red potato, vegetable of the day

**COCONUT LIME  
SALMON FILET** 28

filet of salmon over wild rice  
pilaf, coconut lime ginger  
sauce, sweet pepper relish,  
basil oil, vegetable of the day

**WILD BLACK COD** 30

Cajun rubbed black cod, lime basmati rice,  
cilantro fennel salad, cilantro and parsley  
vinaigrette, vegetable of the day

**ARTICHOKE, TOMATO &  
BASIL PESTO PASTA** 21

housemade spaghetti pasta, tossed basil pesto olive  
oil sauce, cherry tomatoes, mixed olives, artichoke,  
fresh spinach, Parmesan

**add grilled chicken 6 / shrimp 12**

**HERB PANKO CRUSTED CHICKEN** 25

sun dried tomato caper cream sauce, garlic  
mashed potatoes, dressed arugula, vegetable of  
the day

**BUTTERMILK FRIED CHICKEN** 25

garlic mashed potato, baked mac 'n cheese,  
garlic toast

**tossed in sauce or side 2**

Korean BBQ / Buffalo hot / honey

**PORTERHOUSE PORK CHOP** 30

Strobel Farms pork, yukon gold potato hash,  
pumpkin seed chimichurri, apple cider vinaigrette  
glaze, vegetable of the day

**FISH 'N CHIPS** 19

Guinness-battered fresh haddock w/ fresh cut  
fries, coleslaw, tartar sauce, lemon

## salads & sandwiches

**SEASONAL SALAD** 14

mixed greens w/ fresh berries, red onion, Spanish  
Marcona almonds, chèvre, balsamic vinaigrette

**CLASSIC CAESAR SALAD** 14

romaine, croutons tossed in housemade Caesar  
dressing, parmesan cheese with tomato & lemon

**add to either salad** grilled chicken 7 / grilled salmon 14 / grilled steak 12 / grilled shrimp 12

**CRISPY CHICKEN TENDER  
SANDWICH** 19

housemade buttermilk fried chicken  
tenders topped with coleslaw and  
pickles on brioche, lettuce, remoulade  
spread, house potato chips.

**CLASSIC  
CHEESEBURGER** 18

lettuce, tomato, red onion on  
brioche w/ choice of cheddar,  
Swiss or provolone; w/ fresh cut  
fries, pickle

**BACON BLUE BURGER** 21

imported crumbly blue, thick cut  
bacon on brioche w/ lettuce,  
tomato, red onion, fresh cut fries,  
pickle

**tossed Korean BBQ or Buffalo hot 1**

**add smoked bacon 3**

*Please inform your server of any food allergies or dietary restrictions prior to ordering.*