

APPETIZERS

- AP Stuffed Meatball** - Veal, Beef, Pork Blend, Fresh Mozzarella, Marinara, Ricotta, Pesto, Grilled Crostini \$12
- Crispy Glazed Brussel Sprouts** <sup>(GF/DF)</sup> - Honey Sriracha, Pancetta, Lemon Aioli \$14
- Calamari Misto** <sup>(GF/DF)</sup> - Point Judith Calamari, Sweetie Drop Peppers, Artichoke Hearts, Spicy Basil Aioli \$15
- Charcuterie Board** - Assorted Cured Charcuterie Meats, Artisan Cheeses, Fruit Jam, Seasonal Garnish \$24
- Harvest Board** <sup>(DF)</sup> – Tri-color carrots, Honey Turmeric Cauliflower, Pickled Veggies, Vegan Dip \$14
- Asiago Artichoke Hummus** - Creamy Asiago & Artichokes, Hummus, Seasonal Veggies, Crostini \$15
- Pemaquid Mussels** – Crisp Pancetta, Garlic, Herbs, Mixed Peppers, White Wine Butter, Grilled Focaccia \$18
- Bruschetta Flatbread** - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction \$16
- Jumbo Gulf Shrimp Cocktail** <sup>(GF/DF)</sup> – 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 - \$6

SALAD & SOUP

- Local Greens** – Living Lettuce, Ohio Baby Tomatoes, Organic Rainbow Carrots, Croutons, Pickled Bermuda Onion, Feta Cheese Whole \$16`
- Wedge** <sup>(GF)</sup> - Baby Tomatoes, Applewood Bacon, Egg, Bleu Cheese, Pickled Red Onion, House Made White French \$15
- Warm Bacon Spinach Salad** <sup>(GF)</sup> - Baby Spinach, Candied Pecans, Hot Maple Bacon Vinaigrette, Candied Bacon, Egg, Crispy Onion, Feta Cheese \$16
- Artisan Caesar** - Baby Romaine, Roasted Tomato, Garlic Croutons, Classic Caesar Dressing, Shaved Parmigiano, White Anchovy \$15
- AP French Vidalia Onion Soup** - Sweet onions, Bone broth, Ohio Swiss & Provolone, Crouton\$11

House Made Dressing Selections

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

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

Jumbo Grilled Gulf Shrimp \$5.50 per piece / Grilled Chicken \$12 / Prime Steak\* \$18 / Grilled Salmon\* \$16

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** \$68 (16oz) **Prime Strip Steak** \$60 (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** <sup>(GF/DF)</sup> – 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 \$32\*

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** <sup>(GF)</sup> - Fresh Salmon, Citrus Beurre Blanc, Wilted Spinach, Blistered Ohio Tomatoes \$37\*
- Alaskan King Crab Legs** <sup>(GF)</sup> - 1½ pounds Crab Legs, Warm Butter \$MP
- Maine Lobster** <sup>(GF)</sup> – Petite 7oz. or Jumbo 16oz. Cold water Lobster Tail, Drawn Butter \$MP
- George's Bank Sea Scallops** <sup>(GF)</sup> - 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** <sup>(DF)</sup> – Housemade Salmon Burger, Brioche Bun, Applewood bacon, Local Lettuce, Tomato, Lemon Aioli \$18\*
- Crispy or Grilled Chicken Sandwich** - Ohio Chicken Breast, Buttermilk Fried, LTO, Drizzled White French & House Pickles \$17
- Garnished with AP Fries

Handmade Pasta Bowls

- Bolognese** - Tomato & Savory Meat Ragu, Fresh Bucatini, Ricotta, Herbs \$24
- Cavatelli Alla Vodka** - Fresh Cavatelli Pasta, Vodka Cream Sauce, Sweet Peppers, Artichoke, Wild Mushroom, Basil \$24
- Frutti di Mare** - Jumbo Shrimp, Scallops, Mussels, Fresh Bucatini Pasta, Roasted Tomatoes, Garlic Wine Sauce, Fresh Herbs \$47\*
- Cavatelli Al Burro** - Fresh Cavatelli Noodles tossed in homemade White Wine Alfredo Sauce, Wild Mushrooms, Roasted Red Peppers, and Spinach \$24
- PASTA ENHANCERS:** Grilled Chicken \$10 Grilled Salmon\* \$14 Jumbo Grilled Gulf Shrimp \$5.50 per piece

- SIDES-** Hand-Cut Truffle Fries \$9 Pasta Marinara <sup>(DF)</sup> \$10 Whipped Potatoes <sup>(GF)</sup> \$8
- Sautéed Spinach & Garlic <sup>(GF/DF)</sup> \$8 Crispy Brussels <sup>(GF/DF)</sup> \$8 Sautéed Wild Mushrooms \$9 <sup>(GF/DF)</sup> Sautéed Onions \$8 <sup>(GF/DF)</sup>
- Au Gratin \$10 Baked Potato \$10 (**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