

## -----APPETIZERS-----

- AP Stuffed Meatball** - Veal, Beef, Pork Blend, Fresh Mozzarella, Marinara, Pesto, Grilled Crostini \$9
- Crispy Glazed Brussel Sprouts** - Honey Sriracha, Pancetta, Lemon Aioli \$9
- Calamari Misto** - Point Judith Calamari, Sweetie Drop Peppers, Artichoke Hearts, Spicy Basil Aioli \$14
- Charcuterie Board** - Assorted Cured Charcuterie Meats, Artisan Cheeses, Fruit Jam, Seasonal Garnish \$16
- Harvest Board** - Tri color carrots, Honey Turmeric Cauliflower, Pickled veggies, Vegan Dip \$13
- Asiago Artichoke Hummus** - Creamy Asiago & Artichokes, Hummus, Seasonal Veggies, Crostini \$11
- Pemaquid Mussels** - Crisp Pancetta, Garlic, Herbs, Mixed Peppers, White Wine Butter, Grilled Focaccia \$14
- Bruschetta Flatbread** - Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Reduction \$12
- Jumbo Shrimp Cocktail** - House Poached Jumbo Shrimp, Horseradish, Cocktail Sauce, Citrus \$14

## -----SALAD & SOUP-----

- Local Greens** - Living Lettuce, Ohio Baby Tomatoes, Organic Rainbow Carrots, Croutons, Pickled Bermuda Onion, Feta Cheese \$6/\$9
- Wedge** - Baby Tomatoes, Applewood Bacon, Egg, Bleu Cheese, Pickled Red Onion, House Made White French \$11
- Warm Bacon Spinach Salad** - Baby Spinach, Candied Pecans, Hot Maple Bacon Vinaigrette, Candied Bacon, Crispy Onions, Egg, Feta Cheese \$13
- 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 \$7

### Dressing Selections

Buttermilk Ranch, Bleu Cheese, Lemon Turmeric Ginger Vinaigrette, Caesar, Aged Balsamic Vinaigrette, White French

### Enhance Any Salad

*Grilled Shrimp \$6 / Grilled Chicken \$4 / AP Reserve Steak \$9 / Grilled Salmon \$8*

## -----GRILL SELECTIONS-----

Proudly serving hand cut perfectly marbled **USDA Certified Angus Prime Beef**, Aged 30 days minimum  
All Grill Selections are served with a Local Green Salad & Side Choice

**Bone In Ribeye \$45** (16oz)    **Strip Steak \$39** (12oz)    **Filet Mignon \$42** (7oz)

**Enhancers:** Horseradish Cream \$3    Peppercorn Demi-Glace \$4    Bleu Cheese Fondue \$3    Wild Mushrooms & Onions \$5

**Compliments:** Grilled Jumbo Shrimp \$6    1/2lb King Crab Legs \$MP    Cold Water Lobster Tail (7oz) \$MP

**Double Cut Pork Chop** - Bone in Pork Chop, Bourbon & Fig Glaze, Caramelized Carrots \$28

**Chicken Bruschetta** - Grilled Chicken Breast, Tomato Bruschetta, Fresh Mozzarella, Basil, Balsamic Glaze \$22

## -----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** - Fresh Salmon, Citrus Beurre Blanc, Wilted Spinach, Blistered Ohio Tomatoes \$26
- Alaskan King Crab Legs** - 1 ½ pounds Crab Legs, Warm Butter, Choice of side & Local Greens \$MP
- Maine Lobster Twin Tails** - 7 Oz. Cold water Twin Lobster Tail, Drawn Butter, Choice of side & Local Greens \$MP
- George's Bank Sea Scallops** - Lemon Ginger Turmeric Dusted Dayboat Scallops, Cauliflower Rice, Red Pepper Coulis, Basil Pesto \$31

### Sandwiches

**Angus Custom Blend Burger** Potato Bun, Local Lettuce, Pickle, Bermuda Onion & Tomato, Cheese. (Vegetarian Option upon request) \$13

**Salmon BLT** Aukra Salmon, Grilled Flatbread, Applewood bacon, Local Lettuce, Tomato, Lemon Aioli \$15

**Crispy or Grilled Chicken Sandwich** Ohio Chicken Breast, Buttermilk Fried, LTO, Drizzled White French & House Pickles \$12

*Served with AP House Chips*

### Handmade Pasta Bowls

**Bolognese** Tomato & Savory Meat Ragu, Fresh Pappardelle, Ricotta, Herbs \$16

**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 \$28

**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 \$4 Grilled Shrimp \$6**

Hand-cut Truffle Fries \$6    Pasta Marinara \$6    Whipped Potatoes \$6    Sautéed Spinach & Garlic \$6    Crispy Brussels \$6  
AP Home Fries \$6    Baked Potato \$6 (Loaded: Italian blended cheese, applewood bacon, sour cream, butter and scallions \$2) 1/22/20