

-----APPETIZERS-----

- AP Stuffed Meatball* - Veal, Beef, Pork Blend, Fresh Mozzarella, Marinara, Pesto, Grilled Crostini \$10
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 \$18
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 \$13
Jumbo Shrimp Cocktail - House Poached Jumbo Shrimp, Horseradish, Cocktail Sauce, Citrus \$15

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

- Local Greens* - Living Lettuce, Ohio Baby Tomatoes, Organic Rainbow Carrots, Croutons, Pickled Bermuda Onion, Feta Cheese \$6 petite / \$9 whole
Wedge - Baby Tomatoes, Applewood Bacon, Egg, Bleu Cheese, Pickled Red Onion, House Made White French \$12
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 \$8

House Made Dressing Selections

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

Enhance Any Salad

3 Grilled Shrimp \$6 / Grilled Chicken \$6 / AP Reserve Steak \$11 / Grilled Salmon \$9

-----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 \$54 (16oz) **Strip Steak** \$48 (12oz) **Filet Mignon** \$45 (7oz) **Prime Sirloin** \$31 (8oz)

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

Compliments: 3 Grilled Jumbo Shrimp \$6 / 1/2lb King Crab Legs \$MP / Cold Water Lobster Tail (7oz) \$MP

Double Cut Pork Chop - Berkshire Bone in Pork Chop, Bourbon & Fig Glaze, Caramelized Carrots \$35
Chicken Bruschetta - Grilled Chicken Breast, Tomato Bruschetta, Fresh Mozzarella, Basil, Balsamic Glaze \$25

-----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 \$29
Alaskan King Crab Legs - 1 ½ pounds Crab Legs, Warm Butter, Choice of side & Local Greens \$MP
Maine Lobster - Petite 7oz. or Jumbo 16oz. 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 \$33

Sandwiches

Angus Custom Blend Burger Potato Bun, Local Lettuce, Pickle, Bermuda Onion & Tomato, Cheese. (Vegetarian Option upon request) \$15 (Add Bacon \$2)

Salmon BLT Aukra Salmon, Grilled Flatbread, Applewood bacon, Local Lettuce, Tomato, Lemon Aioli \$16

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 Bucatini, Ricotta, Herbs \$18

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 \$6 Grilled Shrimp \$6

Hand-cut Truffle Fries \$7 Pasta Marinara \$7 Whipped Potatoes \$7 Sautéed Spinach & Garlic \$7 Crispy Brussels \$7
 AP Home Fries \$7 Baked Potato \$7 (Loaded: Italian blended cheese, applewood bacon, sour cream, butter and scallions \$2) 05/28/20