



Dinner

Appetizers

Pig Ears 9

Fried, Marinated with Cinnamon, Tossed with Maple syrup, Top with Caramelized Onion & Green Onions

Grilled Calamari 9

Marinated with Spicy Oil, Garlic, Lime Zest, Sweet Potato Puree base, side Lime Vin Grilled Radicchio, Top with Cilantro, Olive Oil

Lemon Oyster 15

Fresh Oysters, service with 3 sauces

Drunken Edamame 8

Bathe in Pickling Wine, Seasoned with salt

Chicken Fingers 9

Fried, Marinated in Buttermilk, Seasoning spice, Top with Texas BBQ Sauce, Dill Ranch

Mussels 10

Sautéed Mussels, with Onion, Peppers and White Wine

Coconut Shrimp 12

Fresh Four Shrimps, Keith's beer batter with Coconut Crash and Sweet Thai Chili sauce

General Salty Chicken 8

Marinated Fried Chicken, Seasoned with White Pepper

Vegetable Spring Rolls 6

Plum or Sweet Thai Chili Sauce

Vegetable Fried Dumplings 6

Soy or plum or Sweet Thai Chili Sauce

Popcorn Cauliflower 8
Spicy Aioli, Hot Peppers

Mains

The County Fried Chicken
44 for two / 23 for one

Buttermilk Fried Chicken, Texas BBQ Sauce, Dill Ranch, Honey Garlic, Herbs, Pickles, served with Corn Bread

Surf N Turf 48

Lobster Tail and Beef Tender with Baked Potato and Vegetables

Lamb Chop General 45

Grilled Prime Lamb Chop, Red Wine sauce with Mashpotato and Asparagus garnished with maldon salt and chives

Big County Salad 12

Boston Bibb Lettuce, Shallot Cider Vinaigrette, Smoked Cheddar, Croutons
Add on: Choice of Protein \$5, Fried Egg \$3

Big Caesar Salad 12

Garlic Anchovy Dressing, Romaine, Pecorino, Crouton, Crispy Bacon
Add on: Choice of Protein \$5, Fried Egg \$3

The Sizzling Chicken/Beef Fajita 19/21

Onions and Peppers, Tomatoes, Shredded Lettuce, Salsa or Sour Cream & Marble Cheddar, served with Corn Tortillas Topped with Your Choice of BBQ or Hot Sauce

The County Steak 38

Grilled Signature County Sirloin Steak, Black pepper sauce, accompied with fries, grilled peppers and mushrooms

The County Burger 18

6oz Ontario Beef Chuck, Remoulade, Dijon, Pickles, Potato Bun with Fries or Salad
“\$3 for upgrade side for Caesar Salad” Add on: Fried Egg, Bacon or Cheddar Cheese \$3

The General’s Chicken Thigh Sandwich 18

Buttermilk Fried Boneless Thigh, Dill Ranch, Texas BBQ Sauce

Pickled Onions, Herbs, Potato Bun with Fries or Salad
"\$3 for upgrade side for Caesar Salad" Add on: *Fried Egg, Bacon or Cheddar Cheese \$3*

Pork Golden Blue 17

Pan-Fried Pork Steak with Ham & Cheese, side with Fries or Salad

Thai Curry Chicken 19

Curry Chicken with Coconut and Rice

Nacho Plater 25

Tri Colored Corn Chops piled high with Scallions, Ground Beef, Jalapeño, Tomato and blend of Cheese, side with Sour Cream, Guacamole and Salsa
Add Chicken \$5

Baked Mac N Cheese Pasta 16

Aged Cheddar, Cream sauce folded with Cavatappi Pasta and Baked in the oven with Parmesan Crust

Seafood Pasta 28

Scallop, Shrimp, Mussel, Calamari, with tomato sauce

Seared Atlantic Salmon 26

Atlantic Salmon, accompanied with Whipped Mashed Potatoes and Vegetables, topped with Salsa Verde

Lobster Scallop Meet In The West

Cajun Marinate Lobster, Pan Sear Scallop, Frisee Salad, top with Lime Vinegratte, Citrus Orange Mayo, Garnish with Chopped Cilantro and Fried Garlic

Daily Dessert

Daily Soup 8

Please ask server for details

-Friday & Saturday Night Special-

Chefs Seafood Plater 68

King Crab Leg, Garlic Green Oil Oyster, Shrimp, Scallop Salad, side with House Hot Sauce and Horse Radish

Please inform us of any allergies!