



Apps

Spinach-Artichoke Dip - 7

Spinach, artichokes, red pepper, cream cheese, parmesan cheese, herbs, toast points

Creamed Goat Cheese in Phyllo – 10

Goat and cream cheese blend, herbs, crisp phyllo shell, classic tomato sauce

Mussels – 12

Prince Edward Island Mussels, leeks, herbs, white wine, house-made crostini

Crab Cakes – 15

Lump crab meat stuffing, lemon, spicy dill sauce

Soups / Salads -

Add protein to any salad Chicken + 5 Shrimp + 8 *Steak + 9

Leek-Potato – 6

Soup de Jour – 6

Lobster Bisque – 10

House Salad - 8

Mixed greens, cucumber, tomato, shredded carrot, red onion, mushroom, choice of dressing

Classic Caesar Salad – 10

Crisp romaine lettuce, parmesan cheese, croutons, house-made Caesar dressing

Apple, Bleu Cheese, Walnut Salad - 11

Mixed greens, diced granny smith apples, crumbled Blue cheese, honey roasted walnuts, pickled red onion, house-made croutons, choice of dressing

Mediterranean-style Salad - 11

Crisp Romaine Lettuce, cucumber, red onion, Kalamata olives, fire-roasted red peppers, Feta cheese, dressed with lemon vinaigrette

Soup/Salad Combo – 12

One of our house-made soups paired with our house or classic Caesar salads.

Lobster Bisque + 3

Salad dressings - *Ranch, Goat Cheese Ranch, Blue Cheese, Greek Vinaigrette, Balsamic Vinaigrette, Parmesan Peppercorn, Caesar*

Dinner entrees include side salad or house-made soup

Caesar salad + 2.5 Lobster Bisque + 3.5

Vegetarian Entrées-

Vegetable Risotto – 16

Arborio rice, mushrooms, zucchini, squash, peas,
mozzarella cheese, rustic tomato sauce

Ravioli of Wild Mushrooms – 19

Lemon butter wine sauce, sun-dried tomatoes, spinach, parmesan cheese

Chicken Entrées - Served with choice of potato or rice, and vegetable of the day

Chicken Scaloppini – 19

Boneless/skinless chicken breast, capers, artichokes, light cream sauce

Chicken Marsala – 20

Crispy skin breast, mushrooms, marsala wine, demi-glace

Chicken Provencal – 21

Crispy skin breast, fines herbs, white wine, tomatoes

Beef, Pork, and Game Entrées - Served with potato or rice, and vegetable of the day

Bone-In Pork – 26

Pan seared, chopped bacon, apples, and Jus

***Duck Breast – 28**

Crispy skin Duck, blackberries, cabernet reduction

***Seared Rib-eye Steak – 31**

Pepper crusted, caramelized onions, dijonaise sauce

***Char-grilled Beef Filet – 33**

Marinated filet steak, herb butter, blue cheese crumbles

***Lamb – 35**

Char-grilled rack of lamb, cilantro-mint pesto, oven-roasted cherry tomato

Trout and Seafood Entrées - Served with potato or rice, and vegetable of the day

Trout Amandine – 22

Sunburst farm trout filet, toasted almonds, white wine sauce

Cod with Littleneck Clams – 24

Seared Alaskan Cod, steamed Littleneck clams, lemon, white wine, fines herbs

Trout Roulade – 25

Trout filet, house crab stuffing, hollandaise sauce

Seafood Entrées- Served with choice of soup or salad

Char-grilled Salmon – 22

Atlantic salmon filet, creamy polenta, tomato-basil relish, balsamic reduction

Louisiana Catfish, Shrimp and Grits – 24

Pan-fried Catfish filet, Sautéed shrimp, green peppers, mushrooms, tomatoes,
Cajun cream sauce, goat cheese grits

Gratuity and Taxes not included

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.