



Dinner Al Fresco

STARTERS

- CRISPY CAULIFLOWER 7
with sriracha ranch
- GRILLED LAMB LOLLIPOPS 17
with hummus, gremolata and pita
- HAND BATTERED COCONUT SHRIMP 13
with pineapple chutney
- CRAB CAKES 16
with old bay, chive, fresno chile and remoulade
- CLASSIC SHRIMP COCKTAIL 13
with house made cocktail sauce and lemon

SOUPS

- CLAM CHOWDER OR SOUP OF THE DAY
with fresh baked bread
- CUP 4 BOWL 6

SALADS

- HOUSE 9
spring mix with cucumber, carrots and cherry tomato
- CAESAR 8
romaine with parmesan and croutons
- ICEBURG WEDGE 8
with smoked bacon, cherry tomato, blue cheese crumbles and blue cheese dressing
- ASIAN SESAME 9
green leaf lettuce and napa cabbage with carrots, water chestnuts, wonton chips, peanuts and ginger-sesame dressing

ADD TO ANY OF THE ABOVE SALADS:

GRILLED CHICKEN 5 SALMON 10 100Z. STEAK 12

- COBB 13
romaine with grilled chicken, smoked bacon, egg, cherry tomatoes, blue cheese crumbles, avocado and choice of dressing

ENTREES

- 10oz FILET 33
- 16oz RIBEYE 38
- SAUCES:
RED WINE DEMI, HERB BUTTER,
SAGE BROWN BUTTER
- PAN SEARED SALMON 23
with sage brown butter
- CHILEAN SEA BASS 38
with tomato compote
- GRILLED BRICK CHICKEN 25
with chicken demi

ENTREES ABOVE ARE SERVED WITH YOUR CHOICE OF
BAKED POTATO, MASHED POTATOES OR ROASTED POTATOES
AND
GRILLED ASPARAGUS, GRILLED BROCCOLINI OR SAUTEED SPINACH

- BLACKENED SEAFOOD PASTA 28
shrimp, scallops and cod with cherry tomato,
garlic, shallot and fresh herbs
- VEGETABLE LASAGNE 15
with wild mushroom, spinach and cipolini

KID'S MENU

- CHICKEN FINGERS 8 HOT DOG 5 1/4LB. BURGER 10 STEAK TIPS 10

SERVED WITH YOUR CHOICE OF FRIES, FRUIT, MASHED POTATOES OR ROASTED POTATOES

Weekly Specials

September 24 - 30

14oz. Pepper Crusted New York
mashed potato, roasted cipollini onions & garlic,
rosemary-brown butter cream sauce

33

Jumbo Shrimp & Grits
cheddar grits, fresno chili chimichurri

25