

Dinner Menu

Appetizers

Chicken Tenders 11

House Breaded Chicken Tenderloin finished with a House Dipping Sauce

Bang Bang Shrimp 12

Fried Shrimp tossed in a Sweet and Spicy Sauce

Portobello and Porcini Mushroom Ravioli 12

Sautéed Spinach, Grape Tomato in a Roasted Garlic Alfredo Sauce.

PEI Mussels 12

One Pound of Prince Edward Isle Mussels Steamed in White Wine, Garlic Diced Tomato and Butter Grilled Ciabata Bread

Chefs Weekly Appetizer Special

Side Salads

Caesar 4

Chopped Fresh Romaine, Croutons, Parmesan Cheese and Caesar Dressing

House Salad 4

Whole Artisan Baby Greens with Diced Cucumbers, Grape Red and Yellow Tomato's with Choice of Dressing

Entrée Salad

Winter Apple Cherry Salad 11

Fresh Diced Apple, Dried Cherries, Candied Pecans, Apple Smoked Bacon, Grape Tomatoes and Gorgonzola Cheese.

Choice of Chicken 15 ~ Shrimp 17

Caesar Salad 10

Romaine, Croutons, Shredded Parmesan Cheese, Classic Caesar Dressing, Topped with Apple Smoked Bacon & Black Olives

Choice of Chicken 13 ~ Shrimp 15 ~

Wedge Salad 10

Iceberg Wedge topped with Diced Tomatoes, Diced Apple Smoked Bacon, Gorgonzola, Pickled Red Onions and Bleu Cheese Dressing.

Charbroiled Burgers

Vegan Vegetable Burger 9

Quinoa, Bulgar Wheat & Brown Rice Blended with Corn, Black Beans, Roasted Red Peppers & Mushrooms. Served on a toasted Kaiser Roll with Lettuce, tomato, Onion and Pickle Spear

Club Burger 11

Grilled Eight Ounce Angus Burger with Lettuce, Tomato & Onion, Choice of Side

Entrees

Filet Mignon

Chef's Demi or Béarnaise sauce

Five ounce 22 ~ Twin Fives 31

Veal Cutlets 24

Sautéed Veal Cutlet Finished with Spinach, Roasted Red Peppers, Cremini Mushrooms with Fresh Mozzarella, Creamy Brandy Sauce

Guinness Stout Mushroom Chicken 18

Sautéed Chicken Breast w, Cremini and Porcini Mushrooms with a Guinness Stout Boursin Sauce

Garlic Braised Beef Short Ribs 25

Garlic Red Wine Braised Beef Short Ribs Till fork Tender

Orange Honey Glazed Salmon 25

Charbroiled Fresh Scottish Salmon Finished with a Orange Honey Glaze

Catch of the Day ~ Fresh Market Selection

Spicy Tomato Shellfish Stew 28

Scallops, Shrimp, Lobster and PEI Mussels Sautéed and finished in a Spicy Tomato White Wine Olive Oil Garlic Broth, with Grilled Ciabata Bread.

Charbroiled Pork Tenderloin 19

Sous Vide Charbroiled Pork Tenderloin on a Bed of Braised Cabbage with Apple and Bacon. Finished with a Dijon Mustard Cream Sauce

Chef's Butcher Block

A Weekly Hand cut selection

