

Dinner Menu

Starters

Chicken Tenders 11

House Breaded Chicken Tenderloin Finished with a House Dipping Sauce

Bang Bang Shrimp 13

Fried Shrimp Tossed in a Sweet & Spicy Sauce

Burrata, Tomato & Pesto 13

Mozzarella Burrata, Red and Yellow Grape Tomatoes with Pesto, Lemon Infused Olive Oil, Served with (6) Crostini

PEI Mussels 12

One Pound of Prince Edward Isle Mussels Steamed in White Wine, Diced Garlic, Tomato & Butter, Served with Grilled Ciabatta Bread

Side Salads

Caesar 4

Chopped Fresh Romaine, Croutons, Parmesan Cheese & Caesar Dressing

House Salad 4

Whole Artisan Baby Greens with Diced Cucumbers, Grape Red & Yellow Tomatoes, Choice of Dressing

Entrée Salad

Very Berry Bibb Salad 11

Bibb Lettuce with Blueberries, Strawberries, Bleu Cheese, Parmesan Cheese, Honey Sriracha Candied Walnuts & Red Onion, Raspberry Balsamic Vinaigrette, 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 & 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 Brioche Roll with Lettuce, Tomato, Onion & 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 24 ~ Twin Fives 33*

*Guinness Stout Mushroom Chicken 18
Sautéed Chicken Breast with Cremini & Porcini Mushrooms with a Guinness Stout Boursin Sauce*

*Mojo Pork Tenderloin 19
Marinated, Grilled and Finished with Chimichurri*

*Glazed Salmon 25
Charbroiled Fresh Scottish Salmon Finished with a Honey Blood Orange Ginger Lime Glaze*

*Pan Seared Sea Scallops 31
Roasted Vegetable Israeli Cous Cous Risotto
Lemon Honey Thyme Butter Sauce*

*Chilean Seabass (Market Price)
Pan Seared Seabass with a Ginger White Miso Glaze on a Bed of Bok Choy*

Chef's Butcher Block- Weekly Hand Cut Selection

Chef's Seasonal Vegetable & Starch Selections