

APPETIZERS

COCONUT SHRIMP

Coconut crusted prawns fried golden brown, served with sweet chili sauce 15

CRISPY CALAMARI

Deep-fried calamari served with house-made cocktail or tartar sauce 15

CRAB CAKES

Three 2 oz. crab cakes, fried, seasoned with herbs & spices, with house-made cocktail or tartar sauce 18

STEAMED MUSSELS

Served in a white wine butter sauce with garlic & shallots 15

BRUSSEL SPROUTS

Sautéed with bacon, topped with roasted pecans, feta cheese and poblano aioli 14

FRIED ARTICHOKE HEARTS

Battered and deep fried served with Sriracha mayo 12

SOUP & SALADS

CAESAR

Romaine lettuce, croûtons and housemade Caesar dressing 10

Half Caesar 6 Add grilled chicken 6 Add grilled prawns 10

ROASTED BEET SALAD

Mixed greens, roasted beets, feta cheese, candied pecans served with a balsamic vinaigrette 15 Full 8 Half

HOUSE SALAD 6

HOUSE MADE CLAM CHOWDER

Cup 5 Bowl 9

ENTRÉES

RIBEYE 16 OZ

Served with choice of topping, roasted asparagus and choice of potato 41

NEW YORK STEAK 14 OZ

Served with choice of topping, mixed vegetables and choice of potato 31

GLAZED PORK LOIN MEDALLIONS

Pan seared in butter, topped with honey, dijon glaze, served with polenta and roasted asparagus 26

CHICKEN SANDWICH

Grilled chicken breast with melted mozzarella on an oil top bun, lettuce, tomato and roasted red pepper ranch. Served with Jojo potatoes 20

PAN SEARED KING SALMON

Topped with herb butter served with citrus risotto and roasted asparagus 31

SEAFOOD FETTUCCINE

Pasta with prawns and scallops in a creamy garlic sauce with a parmesan crisp 30 Half order 20

FRIED PRAWNS

Fried prawns with baked potato & mixed vegetables 25

PAN FRIED SNAPPER

Lightly floured and fried, served with mixed vegetables and choice of potato 24

VEGETABLE RISOTTO

Mushroom, asparagus, artichoke hearts and squash sauteed with shallot, garlic and lemon over risotto 18

TOPPINGS

Mushrooms in demi-glacé

Caramelized onion & bleu cheese

Herbed butter