

good evening

OPENERS

Soup \$7

Daily Selection of Soup

Spicy Chicken Quesadilla \$14

Marinated Grilled Chicken, Pepper Jack Cheese, Guacamole, Salsa

Sweet Thai Chili Wings \$12

Six (6) Chicken Wings, Celery, Blue Cheese

Baby Field Green Salad \$8

English Cucumber, Grape Tomatoes, Shredded Carrots, Choice Of Dressing

Jumbo Shrimp Cocktail \$12

Four (4) Jumbo Shrimp, Traditional Cocktail Sauce

Cherry Stone Clams \$10

Garlic, Roasted Peppers, Fresh Basil

SALADS

Grilled Chicken Apple Salad \$14

Baby Field Greens, Granny Smith Apples, Crumbled Blue Cheese, Sundried Cranberries, Cracked Walnuts, English Cucumbers, Choice of Dressing

Caesar Salad \$10

Chopped Romaine Lettuce, Shredded Parmesan, Brioche Croutons, Caesar Dressing

FAVORITES

Traditional Turkey Club \$14

Bibb Lettuce, Sliced Tomato, Mayonnaise, Applewood Smoked Bacon, Multigrain Bread, French Fries

Grilled Vegetable Wrap \$14

Grilled Zucchini, Yellow Squash & Eggplant, Roasted Portabella, Baby Spinach, Sundried Tomato Pesto Aioli

BUILD YOUR OWN BURGERS

8Oz Certified Angus Beef Burger \$14

Bibb Lettuce, Sliced Tomato & Pickle, Egg Twist Roll, French Fries

Choice Of Cheese

- American
- Cheddar
- Swiss
- Provolone
- Blue Cheese
- Pepper Jack

Choice Of Toppings

- Mushrooms
- Sautéed Onions
- Applewood Bacon
- Raw Red Onions
- Avocado
- Fried Egg

MAIN COURSES

Grilled New York Strip \$36

Caramelized Shallot Mashed Potatoes, Seasonal Vegetable, Cabernet Demi-Glace

Half Roasted Chicken \$24

Parmesan Roasted Fingerling Potatoes, Seasonal Vegetable, Herb Thyme Jus

Sweet Corn And Polenta Ravioli \$22

Grilled Vegetable Ratatouille & Scallions

Seared North Atlantic Salmon \$27

Herb Roasted Fingerling Potatoes, White Bean Ragout, Balsamic Reduction

Shrimp Scampi \$26

Cherry Tomatoes, Garlic, Fresh Basil, Spaghetti, White Wine Butter Sauce

THE SIDE PLATE

- **Herb Roasted Fingerling Potatoes \$6**
- **Assorted Grilled Vegetables \$6**
- **Caramelized Shallot Mashed Potatoes \$6**

GREAT FINISHES

Crème Brulee Cheesecake \$8

Two Great Classics Crème Brulee & Creamy Cheesecakes

Triple Chocolate Cake \$8

Four Layers Of Chocolate Cake, Chocolate Fudge Icing, Chocolate Curls

Rustic Apple Tart \$8

Cinnamon Sugar Apples, Glazed Flaky Crust, Caramel Sauce

French Vanilla Ice Cream \$8

Two (2) Scoops, Chocolate Sauce, Whipped Cream

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection.