

First Course

Baked Brie - Served with fresh fruit, pineapple chutney and crostini.	8.99
Shrimp Cocktail - Choice of our warm, crispy shrimp or traditional chilled shrimp served with a vodka cocktail sauce	7.99
Fried Calamari – Served with banana peppers and lemon aioli	8.99
Pan seared Scallops – Scallops with mixed greens, corn, and grilled red onions in a warm vinaigrette	10.99
Crispy Duck Confit - Slow cooked duck leg served with spicy pecans, bleu cheese in a port wine reduction.	11.99
Mussels Dijonaise – Steamed Prince Edward Island mussels with white wine, garlic, Dijon mustard and cream	9.99

Salads

Add Grilled Chicken or Grilled Shrimp to any salad for \$2.99

Tomato and Mozzarella Salad – Served on a bed of spinach topped with basil and a balsamic vinaigrette	7.99
Mixed Greens Salad - Baby greens with tomatoes, red onions, sliced apples, hard ricotta in a sherry vinaigrette	5.99
Traditional Caesar Salad - Crispy romaine with homemade Caesar dressing, croutons, shaved parmesan, and anchovies.	5.99
Steakhouse Salad – A wedge of iceberg lettuce with bacon, tomatoes, red onions, and bleu cheese dressing.	6.99
Spinach Salad – Baby spinach with red peppers, orange segments, toasted walnuts, red onions, goat cheese, and champagne vinaigrette.	6.99

Available Sides all \$3.49

Mashed Potatoes * Roasted Red Potatoes * Potato Gratin * Mashed Vanilla Sweet Potatoes * Vegetable of the day

Pastas

- Rigatoni Bolognese** - Rigatoni tossed with traditional meat sauce, a touch of cream and cheese. 14.99
- Penne Chicken Al Forno** - Baked penne with grilled chicken, hot sausage, tomatoes, roasted garlic, caramelized onions, and gorgonzola cheese 15.99
- Shrimp and Pappardelle** – Shrimp, tomatoes, garlic, spinach, shallots in a white wine sauce tossed with pappardelle pasta 15.99
- Calamari & Spaghetti** – Spaghetti tossed with Calamari and banana peppers in a tomato sauce 17.99

Main Courses

All main course dishes will be served with your choice of side and the vegetable of the day.

* This excludes the Seafood Paella dish

- Seafood Paella** – Hearty dish of clams, mussels, fish, chorizo, scallops, shrimp and yellow rice 23.99
- Grilled Lamb Chop** – Cooked to your liking and served with a grainy mustard red wine reduction sauce 20.99
- Roasted Haddock** – Fresh Haddock roasted to perfection 16.99
- Grilled Salmon** – Fresh from the sea, our grilled salmon is topped off with a sundried tomato compound butter 17.99
- 9 oz Pan Seared Filet Mignon** – Top Grade center cut served with demi glaze 23.99
- Pan Seared Sea Scallops** – Large Dry Sea Scallops seared to a perfect golden brown 22.99
- 14 oz Rib Eye Steak** – Choice Rib Eye grilled to your liking 22.99
- Grilled Jumbo Shrimp**- 4 Jumbo Shrimp grilled and finished with a splash of olive oil 18.99

Great party and Function Room – accommodates up to 70 people, Banquet menu available.

We are serious about great food.... And that's no tall tale.

18 % gratuity may be added to parties of six or more and split checks.

**Consuming raw or undercooked meats, shellfish, or fresh shell eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.*