

Homemade Soups

Crock of French Onion

Seasoned baguettes layered with our savory v idalia onion soup and baked with a topping of melted Swiss cheese.

Crock ~ 8.00

New England Clam Chowder

Native clams, potato, bacon and herbs in a creamy broth.

Cup ~ 5.00 Bowl ~ 7.00

Appetizers

Mozzarella Sticks

Fried Crispy and Oozing with Cheese, Served with Marinara Sauce

8.00

Colonial Nachos

Nacho Chips with Cheddar Jack Cheese, Shredded Lettuce, Guacamole, Pico De Gallo, Black Olives, Jalapenos, Finished with Green onions, and Sour Cream. Add Cajun Chicken or Pulled Pork \$6

10.00

Hummus Platter

Soft Pita Bread, Zucchini and Cucumbers. Served with Hummus and Tzatziki Sauce

12.00

Boneless Chicken Fingers

Dipped in our own Buffalo, J.D Glaze or BBQ Sauce. Served with Blue Cheese Dressing, Celery and Carrots.

10.00

Soft Bavarian Pretzels

Served with a mildly spicy house queso

10.00

House Made Guacamole & Chips

11.00

Chicken Quesadilla

Cajun Dusted Chicken, Tomatoes, Red Onion, Black Olives, Jalapenos and Jack Cheese. Served with Salsa and Sour Cream

16.00

Sandwiches & Burgers

Burgers and Sandwiches are served with French Fries or Sweet Potato Fries.

All American Burger

Classic Beef Burger, Lettuce, Tomato, and Red Onion. Topped with American Cheese.

12.00

Build your Burger

Classic Beef Burger, Lettuce, Tomato, and Red Onion. Topped with American Cheese.

Add; Guacamole, Pepper Jack Cheese, Swiss Cheese, Cheddar Cheese, Fried Egg, Bacon, Caramelized Onions

17.00

Lamb Gyro

Grilled Lamb in a warm toasted Pita topped with Lettuce, Tomato, Red Onion, and Garlic Tzatziki Sauce

14.00

Turkey BLT

Thin Sliced Turkey Breast on White Bread layered with Bacon, Cheddar Cheese, Lettuce, Tomato, and Garlic Aioli

15.00

Fish Tacos

A Trio of Tender Haddock Fried Golden, served in a Flour Tortilla topped with Chipotle Lime Crema, Lettuce, Tomatoes, and House Pickled Onions.

18.00

Salmon Burger

Norwegian grilled Salmon topped with Lemon Dill Aioli, Spinach and Tomatoes

20.00

Steak and Cheese

Thin sliced Ribeye, Onions, Peppers, Mushrooms and Cheddar Cheese on a Toasted Sub Roll

16.00

Buttermilk Chicken Sandwich

Crispy Buttermilk Drenched Chicken Fried Golden topped with Cheddar Cheese, Lettuce, Tomato, and Ranch Dressing

Try it Spicy!

16.00

Please advise your server before ordering of any known food allergies.

We are not a Gluten-free or Allergen-free kitchen but will do our best to accommodate your dietary needs.

Consumption of raw or undercooked meat, poultry or fish may cause illness.

Hearty Dinner Salads

Greek Salad

Pepperoncini, Feta, Tomato, Red Onion, Cucumbers and Kalamata Olives.
Served with Greek Dressing.

12.00

Caesar Salad

Fresh Chilled Romaine, tossed with Seasoned Croutons topped with Parmesan Cheese.
Served with Caesar Dressing.

11.00

Fantasy Salad

Fresh baby Spinach with Apple Wedges, Craisins, Glazed Pecans, and Chopped Cucumbers with Feta Cheese.
Served with Raspberry Vinaigrette Dressing

12.00

Taco Salad

Romaine Lettuce, Fire Roasted Pico De Gallo, Black Beans & Cheddar Jack Cheese. Topped with Avocado &
Served with Ranch Dressing.

12.00

Add

Cajun Chicken ~ 6.00 Blackened Salmon ~ 8.00 Shrimp ~ 8.00 Steak Tips ~ 8.00

Entrees

All Entrée's include a choice of a cup of soup or salad. All Beef Cuts are USDA Choice Angus or Above & are lightly Seasoned with Sea Salt & Pepper. All Entrées are served with your choice of two sides.

Tenderloin Steak Tips

Slightly Marinated and Grilled to your liking. Topped with Sauteed Mushrooms, Peppers, and Onions

22.00

14 oz. Ribeye

Hand Cut and Grilled to your liking

26.00

Barbeque Lovers Platter

Half Rack of BBQ Ribs with a hint of spice, Grilled BBQ Chicken, and BBQ Pulled Pork

28.00

Grilled Rack of Ribs

Rack of Ribs Glazed in our house BBQ Sauce with a hint of spice and Grilled to your liking.

24.00

Pulled Pork Mac and Cheese

Creamy Baked Mac and Cheese topped with BBQ Pulled Pork and Onion Strings. Served with Garlic Bread

20.00

Baked Haddock

Fresh Haddock baked in a Butter White Wine Blend and topped with our Homemade Crumbs.

21.00

Habanero Mango Salmon

Norwegian Filet of Salmon Grilled with Habanero Mango Glaze.

22.00

Chicken Milanese

Chicken Breast Coated in Panko Parmesan breading topped with a Juicy Tomato Bruschetta

22.00

Sides:

Garlic Mashed Potatoes ~ Baked Potato ~ Loaded Baked Potato ~ French Fries ~ Onion Rings ~ Sweet Potato Fries ~
Rice Pilaf ~ Broccoli ~ Sauteed Vegetables ~Asparagus \$2

Sauté

Chicken Francaise

Lightly Floured, Egg Dipped Breast of Chicken, Sauteed until Golden with Garlic and Wine, Finished with Parsley,
Lemon Butter Sauce. Served with Penne or Linguini

22.00

Chicken Parmesan

Breaded Chicken Breast topped with our Sweet Basil Marinara & Melted Mozzarella Cheese. Served with Penne or
Linguini

20.00

Eggplant Parmesan Tower

Crispy Parmesan and Panko Coated Eggplant Stacked high with Fresh Mozzarella and Tomatoes. Served with Penne or
Linguini

18.00

RARE ~ cool red center MED RARE ~ warm red center MED ~ pink and firm
MED WELL ~ hint of pink WELL ~ brown & Firm

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