

Appetizers

Crispy Crab ~ Ten Dollars

Panko crusted crab deep fried served with a Chesapeake rémoulade

Shrimp Poppers ~ Eight Dollars

Crispy shrimp pieces seasoned with five spices served with a spicy soy dip

Wings ~ Eight Dollars

(Chef's Special, Garlic, Hot or BBQ) ~ Half pound of wings with your choice of sauce

Nachos ~ Eight Dollars

Corn tortilla chips topped with barbequed chicken, cheese, sour cream and roasted tomato salsa

Riblets ~ Seven Dollars

Dry rub ribs grilled and served with slaw and barbeque sauce

Fresh Fried Potato Chips ~ Five dollars

Fresh chips with roasted garlic aioli

Battered Vegetables ~ Six Dollars

Crisp batter dipped vegetables served with creamy herb ranch

Steak Bundles ~ Six Dollars

Prime Rib, onion, peppers and brie in puff pastry with marinara

Chicken Samosa ~ Eight Dollars

Red curry spiced chicken, garlic, onion and tomato in a wonton wrapper with a raita

Flatbread ~ Seven Dollars

Crispy baguette topped with tomato, caramelized onion, roasted pepper and Asiago cheese

Asparagus Straws ~ Seven Dollars

Phyllo wrapped asparagus baked golden served with a basil mayonnaise

Mussels ~ Nine Dollars

Sautéed mussels with white wine, garlic, leek, lemongrass and basil served with fresh bread

Soups

Tomato Bisque - Three Dollars - Cup Six Dollars - Bowl

Rich roasted tomatoes flavored with onion, garlic and basil

Spanish Chicken Tortilla - Four Dollars - Cup Eight Dollars - Bowl

Chicken, vegetables, onion and garlic simmered in chicken broth with tortilla noodles

Seafood Chowder - Five Dollars - Cup Ten Dollars - Bowl

New England style chowder with potatoes, vegetables and chunks of seafood

Salads

House Salad - Five Dollars

Romaine, tomato, cucumber, onion, carrot and crouton in house dressing

Caesar - Five Dollars

Crisp romaine, croutons and parmesan cheese in creamy Caesar dressing

Spinach - Six Dollars

Crisp pancetta, red onion, mushroom, carrots, toasted pistachios and hard egg, with Honey Dijon dressing

Winter - Seven Dollars

Greens, fennel, granny smith apples, sweet onion, toasted pine nuts and Stilton cheese in champagne vinaigrette

Southwest - Nine Dollars

Greens, grilled steak, pepper jack cheese, tomato, black bean corn relish and crisp tortilla in chipotle dressing

Californian Club - Eight Dollars

Greens, turkey, bacon, avocado, tomato, blue cheese in champagne vinaigrette

Asian - Nine Dollars

Mixed greens, bell pepper, snow peas, cashews, mandarin oranges and shredded chicken in a sesame dressing

Dressings

Champagne vinaigrette, Caesar, Honey Dijon, Chipotle, Sesame, Ranch

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain illnesses.

For parties of 8 or more and parties requesting separate checks, a gratuity of 18% will be added.

If you should have dietary concerns or special requests, please don't hesitate to inform your server.

Land Entrée (Served with starch and vegetable)

Flat Iron – Eighteen Dollars

Cumin crusted 12oz steak grilled and served with chimichurri

Petite Tenderloin – Twenty Dollars

10 oz pan roasted with wild mushroom demi-glace

Rib-eye – Twenty Four Dollars

Seasoned 14 oz rib-eye grilled to perfection and served with our Lodge steak sauce

NY Strip – Twenty Eight Dollars

14 ounce Dry Aged strip steak topped with herb butter

Baby back Ribs – Sixteen Dollars

Dry rubbed half rack of ribs grilled and served with slaw and barbeque sauce

Porterhouse Pork Chop – Eighteen Dollars

Grilled chop served in a Dijon cream sauce with toasted pistachio

Rabbit – Twenty Five Dollars

Braised rabbit with chanterelles, shallots, Madeira and sage over pasta

Rack of Lamb – Thirty Dollars

Mint rubbed lamb grilled and served resting in a pool of demi-glace

Chicken Parm – Fifteen Dollars

Fried breast with tomato, melted mozzarella and basil oil

Thai Chicken – Sixteen Dollars

Cilantro and lime marinated breast seared and served with a peanut ginger sauce

Chicken Mornay – Eighteen Dollars

Roasted chicken breast topped with a smoked Gouda shrimp Mornay sauce

Duck – Twenty Three Dollars

Hard seared duck breast with peach chili marmalade

Sea Entrée (Served with starch and vegetable)

Salmon ~ Fourteen Dollars

Roasted with a sweet chili, pineapple, and cilantro glaze

Flounder ~ Sixteen Dollars

Baked and topped with roasted tomato cream with crab

Mussels ~ Eighteen Dollars

Sautéed mussels with white wine, garlic, leek, lemongrass and basil

Bass ~ Twenty Dollars

Seared filet atop braised greens served with a horseradish vinaigrette

Tuna ~ Twenty Two Dollars

Rare seared tuna with garlic, chives, capers and lemon drizzled with wasabi oil

Shrimp ~ Twenty Four Dollars

Seared jumbo shrimp in a citrus vinaigrette with vanilla rum and ginger

Scallops ~ Twenty Six Dollars

Seared porcini dusted scallops with a fire roasted tomato coulis

Pasta (Served with side salad)

Garlic & Broccoli ~ Twelve Dollars

Sautéed broccoli and garlic in olive oil and white wine over bucatini topped with Romano cheese

Penne Pomodoro ~ Twelve Dollars

Penne pasta tossed in a light tomato sauce with garlic, onion and basil

Lasagna ~ Fourteen Dollars

Layers of cheese and pasta with tomato and a basil cream

Pumpkin Ravioli ~ Sixteen Dollars

Winter squash ravioli with sage brown butter over wilted spinach

Chicken Picatta ~ Eighteen Dollars

Chicken sautéed with lemon, capers, garlic, olives, and artichoke hearts in white wine over penne

White Cioppino ~ Twenty Two Dollars

Shrimp, scallops, mussels and bass with asparagus over cous cous

Seafood Sauté ~ Twenty Four Dollars

Prawns, mussels, crab, tomato and garlic in a chardonnay butter sauce over bucatini pasta

Sides - Two Dollars Each

French Fries	Salad
Fresh Fried Chips	Steamed Broccoli
Pasta	Asparagus
Sautéed onions & mushrooms	

House Drinks

Ice Blue Mojito - Seven Dollars

Rum, mint, Blue Curacao, soda and lime

Apple Martini - Seven Dollars

Absolut vodka, apple schnapps

Chocolate Martini - Eight Dollars

Vanilla vodka, Godiva liqueur, Crème de Coco

Pomegranate Martini - Eight Dollars

Vodka, Pomegranate liqueur, Cointreau

Patron Margarita - Nine Dollars

Patron tequila, Grand Marnier, lime and sour mix

Weekly Specials

Tuesday	Pasta Night Buy One Get One Free (of lesser or equal value)
Wednesday	Wine Night (Tasting & Half Price Wine)
Thursday	Prime Rib Night
Friday	Half Price Appetizers (Happy Hour 5-7)



Desserts

Ice Cream – Four Dollars

Vanilla bean ice cream topped with chocolate sauce and whipped cream

Chocolate Lava – Eight Dollars

Rich chocolate cake with ganache center topped with whipped cream

Pecan Tart – Six Dollars

Pecan chocolate bar finished with vanilla bean ice cream

Apple Cobbler – Five Dollars

Apples baked with sugar and cinnamon paired with a vanilla bean ice cream

Bread Pudding – Six Dollars

Baked custard of bread, dried cherries, vanilla, sugar, and cinnamon served with a whiskey sauce

Cheesecake – Seven Dollars

Apple cider cheesecake topped with a caramel drizzle

Sampler Plate – Nine Dollars

A taste of three desserts served together

Tasting – Three Dollars

A small taste of one of the above desserts, sample one or mix and match as you please.



Just For Kids

Served with French fries or apple sauce

Buttered Pasta - Five Dollars

Bucatini pasta tossed with butter

Grilled Cheese - Six Dollars

Toasted bread with melted cheese

Crispy Chicken Tenders - Eight Dollars

Barbeque dipping sauce

Grilled Shrimp - Ten Dollars

Barbeque dipping sauce