

DINNER MENU

APPETIZERS

Soup - Cup 5 Bowl 7

Shrimp Cocktail(5) 7

Bruschetta Prosciutto & Fig 12

Prosciutto, Fig, Brie, Arugula, Walnuts, Berry Jam and Balsamic Glaze

Fried Calamari 10

Franks Buttermilk, marinated and tossed in Parmesan, served with Marinara Sauce

SALADS

Chicken Caesar Salad 12

Served with House Made Dressing and Croutons, Bacon Crumbles, Shaved Parmesan,

Spring Mix Salad 9

Served with Cranberries, Blue Cheese, Walnuts, Balsamic Dressing

ENTREES

Primavera Pasta 15

Served with Broccoli, Zucchini, Red Pepper in Basil Pesto add Chicken 2

Cheeseburger 15

8oz Beef Topped with Lettuce, Tomato, served on a Brioche Bun with Soup or Chips *
add Bacon 2

Seared Scallops 29

Served Arborio Rice, Mascarpone, White Crab and Peas

Panko Crusted Salmon 26

Served with Lemon Caper Beurre Blanc, Mashed Garlic Baby Reds, Paired with Asparagus

Ribeye 28

12oz Grilled Ribeye Steak Served with Red Wine Cherry Tomato Reduction Sauce,
Mashed Garlic Baby Reds, Paired with Asparagus

Friday Fish Fry 15 13-half

Beer Battered or Broiled Haddock, Coleslaw, Corn, choice of Au Gratin or Tuna Mac