



## DINNER MENU

### APPETIZERS

*Soup of the day - Cup 5 Bowl 7*

*Shrimp Cocktail(5) 10*

*Stuffed Bell Peppers (2) 10 Roasted and Stuffed with ground Turkey, Mushroom, Garlic, Panko, Gorgonzola, served with Mother Sauce*

### SALADS

*Grilled Caesar Salad 12 Add Chicken 5*

*Grilled Head of Romaine, served with House Caesar and Croutons, Lemon Zest*

*Spring Mix 9*

*Served with Cranberries, Blue Cheese, Walnuts, Apple Cider Vinegarette or Balsamic Dressing*

### ENTREES

*Lasagne 19*

*Fresh Home Made Pasta made with Authentic Mother Sauce and Parmesan. Served with Chef Salad and Garlic Bread*

*Cheeseburger 15*

*8oz Beef Topped with Lettuce, Tomato, served on a Warm Bun with Chef Salad and House Made Chips*

*Chicken 22*

*Oven Roasted with Herb Butter, Served with Whipped Garlic Mashed Potatoes and Seasonal Vegetable*

*Pork Chop 24*

*Bone-In Seared with a House Rub, Served with Whipped Garlic Mashed Potatoes and Chef Salad  
Hunter Sauce Seasonal vegetable*

*Salmon 24*

*Pan seared 8oz Filet, Served with White Wine Risotto and Roasted Asparagus*

*T-Bone Steak 28*

*10oz Grilled Ribeye Served with Garlic Mashed Potatoes and Broccoli*

*Friday Fish Fry 15 13-half*

*Beer Battered - Broiled Haddock or Cajun, Served with Sides of Slaw, Roasted Potatoes and Macaroni Salad*

*\* ask your server for dessert options*