

Cup \$7 Bowl \$8
Soup Of The Day
Chicken & Sausage Gumbo

Appetizers

Chicken Tenders \$11

4 Piece Chicken Tenders, BBQ Sauce

Relish Tray (For 2) \$14

Variety of Julienne Vegetables, Assorted Olives, Pickles,
Crostoni, Cheddar Pimento Spread

Buffalo Chicken Eggrolls (3) \$12

Served with Ranch

Baked Clams (6) \$16

Garlic, Shallots, Breadcrumbs, Served Lemons

Pork Potsticker (8) \$14

Served with Sweet Chili Sauce

Fried Onion Rings \$11

Served with Chipotle Ranch

Salads

Caesar Salad \$15

Romaine Lettuce Tossed with House Made Caesar Dressing, Croutons, Parmesan Cheese and Boiled Egg.

Nicoise Salad \$17

Acadian Mix Green, Boiled Egg, Tomato, Kalamata Olives, Roasted Red pepper, Roasted Red Potato, Green Beans, Stoneground Mustard Vinaigrette.

Side Salad \$7

Romaine Lettuce, Heirloom Tomato, Cucumber, Croutons Your Choice Of Dressing

*Add Grilled Chicken: \$7, Seared Ahi Tuna: \$10,
Grilled Salmon: \$13, 6 Jumbo Grilled Shrimp: \$12*

Salad Dressing Choices

Raspberry Vinaigrette, French Dressing, Thousand Island, Caesar, Ranch, Creamy Bleu Cheese, Stoneground Mustard Vinaigrette, Italian, Balsamic Vinaigrette, and Honey Mustard.

Small Plates

Corned Beef Taco (3) \$14

Sauerkraut, Swiss Cheese, Thousand Island, Flour Tortilla
Crispy Sweet Chili Riblets \$16
Jasmine Rice & Cucumber Slices

Crab Stuffed Shrimp (5) \$18

3 Cheese Mashed Potato, &
Beurre Blanc

Italian Sausage \$16

Linguine, Marinara, Parmesan Cheese

Shepherd's Pie \$16

Ground Sirloin, Herbs, Vegetable,
3 Cheese Mashed Potato

Off The Grill

8oz. Forbes Burger \$18

Brioche Bun, Lettuce, Tomato, Onion, French Fries; Add: Bacon \$2

10oz. Filet Mignon \$45

5oz. Filet Mignon \$38

14oz. Ribeye Steak \$46

16oz. NY Strip \$44

All Steaks Comes with Au Jus, Veg De Jour & Choice of Side
Loaded Baked Potato, Baked Potato, Sweet Potato Fries, French Fries,
3 Cheese Mashed Potato, Jasmine Rice

Enhancements:

Gorgonzola Crust: \$5

6 Jumbo Grilled Shrimp: \$12

Sauteed Wild Mushrooms: \$5

4oz. Lobster Tail: \$25

Bearnaise \$4

Oscar Style (Crabmeat,

Bearnaise, Asparagus): \$12

Chimichurri \$4

Entrees

Stuffed Chicken \$25

Fontina Cheese, Prosciutto, Jasmine Rice, Creamy Asparagus, Peas, & Green Beans

Bronzed Salmon \$30

Cajun & Brown Sugar Seasoning, Jasmine Rice, Lemon Pepper Asparagus

Osso Bucco \$31

Braised Lamb Shank, 3 Cheese Mashed Potato, Veg Du Jour

Veal Parmesan \$30

Italian Breadcrumb Veal, Marinara, Parmesan, Mozzarella, Linguine Pasta

Roasted Pork Tenderloin \$32

Roasted Herb Pork Tenderloin, Stewed Apples, Sauerkraut, 3 Cheese Mashed Potato