

Cup \$7 Bowl \$8
Soup Of The Day
Minestrone

Appetizers

Popcorn Chicken Fritters \$11

Served With BBQ Sauce

Fried Pickles \$ 12

Served with Dill Ranch

Sausage & Pepperoni Flatbread \$16

Italian Sausage, Pepperoni, Marinara, Mozzarella,
Cauliflower Crust

Buffalo Cauliflower \$14

Battered Cauliflower, Buffalo Sauce, Bleu Cheese Crumbles
and Celery Sticks

Charcutier Board For 2 \$14

Curated Selection of Cured Meats, Cheeses, and
Accompaniments Meant for Sharing

Caprese Skewers \$12

Heirloom Tomato, Fresh Mozzarella, Balsamic Vinegar, Basil

Salads

Caesar Cobb Salad \$17

Romaine, Caesar Dressing, Croutons, Bacon, Avocado,
Cucumber, Heirloom Tomatoes, Parmesan, & Boiled Egg

Waldorf Salad \$17

Acadian Mix Green, Honey Cider Yogurt Vinaigrette, Granny
Smith Apples, Candied Pecans, Bleu Cheese Crumbles,
Craisins

Berry Salad \$17

Acadian Mix Green, Toasted Almonds, Strawberry,
Blue Berry, Bleu Cheese Crumbles, Raspberry Vinaigrette

Side Caesar or Side House 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

Salmon Cake \$17

Dill & Caper Aioli, Arugula,
Heirloom Tomato, Lemon

Chicken Fajita \$18

Peppers, Onion, Flour Tortilla,
Pic De Gallo, Sour Cream

Beef Medallion \$20

4oz. Beef Tenderloin,
Cabernet Demi Glaze Reduction,
Garlic Red Mashed Potato

Steak Sandwich \$18

Grilled Sirloin, Hoagie Bun, Lettuce,
Tomato, Onion, Horseradish, Fries

Off The Grill

NY Strip \$42

14oz NY Strip Steak, Baked Potato, Au Jus, Veg Du Jour

Cajun Shrimp & Andouille Sausage Kabobs \$26

Roasted Corn Salsa, Tex Mex Rice

Grilled Chicken Bruschetta \$24

Fresh Heirloom Tomato, Basil, Balsamic Reduction, Fresh Mozzarella,
Arugula, Grilled Baguette

Grilled Grouper \$38

Dill, Caper, Olive, & Cucumber Relish, Tex Mex Rice

Lamb Chops \$42

Frenched Lamb Chops, Garlic Red Mashed Potatoes, Veg Du Jour,
Creamy Mint Horse Radish Sauce.

BBQ Ribs

Served With Coleslaw & Fries

Full Rack of Ribs: \$28

Half Rack of Ribs: \$21

Entrees

Steak Diane \$46

8 oz. Beef Tenderloin, Cognac, Shallots, Garlic Red Mashed Potato, Veg De Jour

Sesame Crusted Ahi Tuna \$31

Jicama, Green Onion, & Cilantro Slaw, Tex Mex Rice

Vodka Tortellini \$20

Cheese Tortellini, Spinach, Roasted Peppers, Vodka Sauce, Parmesan

Garlic & Lemon Salmon \$30

White Wine, Preserved Lemons, Heavy Cream, Dill, Spinach, Gnocchi