

[STARTERS]

✓ **BOILED PEANUT HUMMUS ... 8**

Hummus topped with roasted red pepper, olive oil and parsley and served with fried pita bread

GF **AHI TUNA POKE BOWL ... 13**

Asian inspired ahi tuna cubes served over sushi rice and topped with avocado, seaweed and sesame seeds

CRAB CAKE ... 16/30

Jumbo blue lump crab cake served on a bed of coleslaw and topped with a lobster cream and red pepper marmalade

✓ **PRETZEL BITES ... 10**

Served with warm beer cheese dip

✓ **CAPRESE PORTABELLA ... 11**

Portabella stuffed with tomatoes, fresh mozzarella and basil and topped with a fig and balsamic glaze

MUSSELS ... 13

PEI mussels steamed and served in a creamy mustard sauce and served with bread

BREAD SAMPLER ... 9

French baguette roasted with a caramelized onion and goat cheese spread and topped with a drizzle of honey and candied pecans

BUFFALO CHICKEN NACHOS ... 14

Corn chips with chicken, red onion, tomatoes, green onion and topped with buffalo sauce, a drizzle of ranch dressing and smoked blue cheese

CHARCUTERIE AND CHEESE BOARD ... 25

Chef's choice of four artisan cheeses, three meats and traditional accompaniments

SOUP AND SALADS

SOUP OF THE DAY ... 7

PROSCIUTTO MELON SALAD ... 12

Arugula topped with cantaloupe, red onion, prosciutto, shaved Parmesan and feta crumbles tossed in a blood orange vinaigrette

✓ **GARDEN SALAD ... 8**

Spring salad mix, cucumber, tomato, red onion, carrots, cheese with your choice of dressing

CAESAR SALAD ... 11

A blend of kale and romaine tossed with Caesar dressing and topped with garlic croutons and shaved Parmesan

WEDGE SALAD ... 12

Iceberg lettuce, bacon, red onion, tomato, cucumbers, smoked blue cheese crumbles and blue cheese dressing

CRAB SALAD ... 14

Crab salad with sliced avocado half topped with fried leeks and served with a lemon rosemary vinaigrette

.....Add to any salad....Chicken \$6, Shrimp \$8, Salmon \$8, Scallops \$10

* All salads dressed *

PASTA DISHES

LINGUINE & CLAMS ... 29

Steamed clams served over a bed of linguine with a spicy tomato broth and bread

✓ **PASTA PRIMAVERA ... 24**

Pasta tossed in a garlic butter sauce with spinach, tomatoes, artichokes and goat cheese and served with bread

✓ **PESTO PASTA ... 23**

Linguine pasta tossed in a kale pesto and served with shaved Parmesan and bread

Add to pasta: chicken \$6, shrimp \$8, salmon \$8, scallops \$10

* Gluten Free Pasta available on request \$3 *

Market Fresh Sea Fare

GF PAN SEARED SALMON ... 25

Salmon pan seared with olive oil and herbs and topped with a creamy lemon sauce and lemon zest and served with Chef's starch and vegetable

SCALLOP GRATIN ... 31

Scallops baked with mushrooms, scallions, mornay sauce, Gruyère cheese and breadcrumbs served with risotto and vegetable

CHEF'S FRESH CATCH ... MKT

ALL NATURAL BLACK ANGUS PRIME STEAKS

GF CENTER CUT FILET ... 34

8oz Prime filet seasoned and finished with a shallot port reduction and served with Chef's starch and vegetable

GF RIBEYE ... 37

16oz Prime Ribeye seasoned and finished with a shallot port reduction and served with Chef's starch and vegetable

....ADD TO ANY STEAK....

Shrimp \$8, Scallops \$10, Salmon \$8, Crab Cake \$16

SIGNATURE ENTRÉES

GF PAN SEARED CHICKEN ... 23

Springer Mountain Chicken breasts marinated and pan seared and served with a lemon tarragon butter

GF DUCK LEG AND THIGH QUARTER ... 29

Duck quarter pan seared and topped with duck au jus and cherry sauce

GF LAMB CHOPS ... 36

Lamb chops seasoned and grilled, served with cipollini onions, artichoke hearts and sun roasted tomatoes

.....All entrées served with Chef's starch and vegetable.....

EXECUTIVE CHEF PATRICK WARREN

Split plate charge \$2 Please notify your server of any food allergies or special dietary needs. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu is subject to change.