



## CHEF'S FEATURES

*Lunch • Dinner • Cocktails*

### STARTERS

#### STEAMED BEER CLAMS

one pound of fresh clams steamed in local beer with Italian sausage, garlic, parsley and fresh jalapenos. 12

#### FISH TACO WRAP

battered haddock, lettuce, tomato, salsa, Monterrey-jack cheese in a jalepano wrap. side of sour cream. choice of chips or cup of soup. 9.50

#### SALMON SLIDERS

two grilled salmon burgers with lettuce, cucumber, tomato & lemon aioli on soft pretzel rolls. choice of chips or cup of soup. 11.50

### FEATURED DRINKS

#### TOM GORE CHARDONNAY

2016 fruit forward, flavors of apple, pear, vanilla and a hint of oak. California. glass 6.00 bottle 23.00

#### LOS CARDOS MALBEC

spicy and rich with juicy, fresh black fruit and jammy finnish. Argentina. glass 6.00 bottle 23.00

#### PEACH MARGARITA

a frozen blend of ice, peaches, tequila, triple sec and lime juice. served with salt rim. 6.00

### ENTREES

Served with unlimited soup & salad bar, choice of potato & vegetable.

#### STEAK AU POIVRE

twelve ounce chairman's Reserve Ribeye steak, grilled and creamy butter and cognac sauce. 29.00

#### CHICKEN IN THE GRASS

pan seared chicken breast topped with sauteed mushrooms & spinach and Provolone cheese. 19.00

#### PRIME RIB (FRIDAY & SATURDAY)

Prime rib slow roasted and served with au jus. includes choice of potato, vegetable & soup & salad bar.  
10 ounce 24.00 16 ounce 32.00

#### FOOD ALLERGIES:

Before ordering,  
please notify your server of  
any dietary restrictions  
or food allergies.

