

PASTA

CHOICE OF PENNE, LINGUINE, OR GLUTEN FREE PENNE (+2.99) ADD SIDE GARDEN OR CAESAR SALAD +2.99

CHICKEN PARMIGIANA

TENDER, FOUNDED CHICKEN TOPPED WITH MOZZARELLA & ALL NATURAL MARINARA 17.99

SWORDFISH PICATTA

CHAR-GRILLED SWORDFISH IN A RICH LEMON BUTTER CAPER SAUCE, SERVED OVER LINGUINI WITH FRESH BASIL 19.99

ASIAN VEGETABLE STIR FRY

FRESH SEASONAL MIXED VEGETABLES, SAUTÉED WITH GARLIC, SCALLIONS, AND HOUSE SAUCE TOSSED WITH FRESH LO MEIN NOODLES 15.99
ADD CHICKEN +2.99 ADD TENDERLOIN TIPS +4.99 ADD LOBSTER +8.88

BURNT END MAC & CHEESE SMOKED IN HOUSE

TENDER TWICE SMOKED BRISKET TOSSED WITH CARAMELIZED ONIONS AND OUR HOUSE ALFREDO WITH A LUSCIOUS BLEND OF CHEDDAR AND AMERICAN CHEESES 19.99

SHRIMP SCAMPI

TIGER SHRIMP SAUTÉED IN OLIVE OIL, GARLIC, TOMATO & BASIL WITH LEMON BUTTER 19.99

BLACKENED CHICKEN & CHIPOTLE ALFREDO

CHICKEN BREAST BLACKENED, TOSSED WITH BROCCOLI AND CHIPOTLE ALFREDO & TOPPED WITH ASIAGO 18.99

GRILLED / ROASTED / PAN SEARED

ADD SIDE GARDEN OR CAESAR SALAD +2.99

CHICKEN CORDON BLEU

TENDER STUFFED CHICKEN BREAST, WITH THINLY SHAVED PROSCIUTTO AND FRESH MOZZARELLA CHEESE. SERVED OVER SWEET PEA RISOTTO WITH BLUSH VODKA SAUCE 18.99

GEORGIA PEACH PORK CHOP

14-OUNCE GRILLED PORTERHOUSE, TOPPED WITH CHARRED PEACHES, AND CARAMELIZED ONION PEACH CHUTNEY. SERVED OVER MASHED POTATOES AND ASPARAGUS. 21.99

GRILLED CHICKEN & MUSHROOM FONTINA ^{GF}

CHAR-GRILLED CHICKEN BREAST WITH SAUTÉED WILD MUSHROOMS & MELTED FONTINA, SERVED WITH A CREAMY ROASTED GARLIC RISOTTO & SEASONAL VEGETABLES 17.99

LOADED CHICKEN STACKER ^{GF}

CHAR-GRILLED CHICKEN BREAST LAYERED WITH PAN-FRIED SHREDDED POTATOES, CRISPY APPLEWOOD SMOKED BACON & BLENDED CHEDDAR & MONTEREY JACK, FINISHED WITH CHOPPED SCALLIONS & SOUR CREAM 18.99

ROAST RACK OF LAMB

BONE IN LAMB RACK PAN SEARED, BRUSHED WITH DIJON MUSTARD, CRUSTED WITH SELECT HERBS AND ROASTED TO PERFECTION. SERVED WITH GARLIC RISOTTO AND SAUTÉED ASPARAGUS 25.99

DUCK LAMPONI ^{GF}

SLOW BRAISED HALF DUCK, GLAZED WITH RASPBERRY CHAMBORD SAUCE SERVED WITH CRISPY GARLIC FINGERLING POTATO AND ROASTED ASPARAGUS. 22.99

PULLED PORK SHEPHERD'S PIE SMOKED IN HOUSE

HOUSE SMOKED SHREDDED PORK IN TANGY BBQ SAUCE, BAKED EN CASSEROLE WITH ROASTED CORN AND CARAMELIZED ONION MASHED. TOPPED WITH MELTED CHEDDAR AND SERVED WITH GRILLED CORN BREAD 18.99

BISTRO SMOKED RIBS SMOKED IN HOUSE

FALL-OFF THE BONE APPLE WOOD SMOKED HALF RACK OF BABY BACK RIBS, BASTED WITH OUR HOUSE MADE BBQ SAUCE, SERVED WITH FRENCH FRIES AND COLESLAW 18.99

TRADITIONAL TENDERLOIN TIPS ^{GF}

SAUTÉED TENDERLOIN TIPS WITH ONIONS & PEPPERS OVER A BED OF WHITE RICE 18.99

JACK DANIELS TENDERLOIN TIPS

PAN SEARED TENDERLOIN TIPS TOSSED WITH WILD MUSHROOMS AND CARAMEL ONIONS WITH OUR HOUSE MADE SWEET WHISKEY GLAZE & SERVED OVER MASHED POTATO 19.99 ADD LOBSTER +8.88

PARMESAN TENDERLOIN TIPS

TENDERLOIN TIPS COOKED TO PERFECTION & FINISHED WITH A GARLIC PARMESAN SAUCE, HERB-STUDDED CROUTONS & FRESH SCALLIONS, SERVED OVER WILTED SPINACH 18.99

BLACK & BLEU FILET ^{GF}

8 OZ CENTER CUT STUFFED WITH BLEU CHEESE, BLACKENED & RUBBED WITH CAJUN SPICES. SERVED ON CARAMELIZED ONION RISOTTO WITH SAUTÉED ASPARAGUS 25.99

CAJUN CRUSTED RIB EYE

12OZ CAST IRON SEARED SERVED OVER CHEDDAR MASHED, FRIED SCALLIONS AND ROASTED CORN SALSA 26.99

TEXAS FLAT IRON

CHAR-GRILLED FLAT IRON STEAK TOPPED WITH MELTED CHEDDAR, PICKLED JALAPENOS AND FRIZZLED ONIONS. SERVED OVER SWEET CORN AND CHEDDAR MASHED. 21.99

LOADED STEAK SIZZLER ^{GF}

CHAR-GRILLED 10-OZ FLAT-IRON STEAK SLICED THIN ATOP PAN-FRIED SHREDDED POTATOES WITH CRISPY BACON & SMOKED GOUDA ON A SIZZLE PLATTER, FINISHED WITH SOUR CREAM & CHOPPED SCALLIONS 19.99

BEEF WELLINGTON

A CLASSIC FILET MIGNON WRAPPED IN A BUTTERY PUFF PASTRY, WITH MUSHROOM DUXELLE, COOKED TO A MEDIUM RARE. SERVED WITH A RICH RED WINE DEMI-GLACE, SAUTÉED ASPARAGUS AND WHIPPED MASHED POTATOES 27.99

BEEF STROGANOFF

PAN SEARED TENDERLOIN TIPS SIMMERED WITH CARAMELIZED ONIONS & FRESH BUTTON MUSHROOMS IN A RICH BEEF DEMI-GLACE, FINISHED WITH SOUR CREAM, PRESENTED OVER EGG NOODLES 19.99

SEAFOOD

ADD SIDE GARDEN OR CAESAR SALAD +2.99

BEER BATTERED FISH 'N' CHIPS

ATLANTIC HADDOCK FILET COATED IN OUR HOUSE MADE BEER BATTER, SERVED WITH FRIES & COLESLAW 17.99

BAKED STUFFED HADDOCK

HADDOCK FILET STUFFED AND ROLLED WITH OUR HOUSE CRAB MEAT STUFFING, SERVED WITH ASPARAGUS AND HOLLANDAISE SAUCE 18.99

SCALLOP AND LOBSTER MASHED ^{GF}

RICH BUTTERY MASHED POTATO BLENDED WITH CHOPPED LOBSTER MEAT, AND TOPPED WITH JUMBO PAN SEARED SEA SCALLOPS AND LOBSTER MEAT 25.99

SESAME CRUSTED TUNA

BLACK AND WHITE SESAME CRUSTED STEAK CHAR GRILLED MEDIUM RARE, AND SERVED ATOP ASIAN NOODLE VEGETABLE STIR-FRY WITH FRESH SCALLION AND GINGER 19.99

TROPICAL SWORDFISH

CHAR-GRILLED WITH PINEAPPLE MANGO SALSA AND PINEAPPLE GLAZE. SERVED ATOP STEAMED WHITE RICE AND ASPARAGUS. 20.99

PECAN CRUSTED SALMON

PAN SEARED WITH PANKO, MAPLE WHISKEY GLAZE AND SERVED OVER CARAMELIZED ONION RISOTTO AND GRILLED ASPARAGUS 20.99

CARIBBEAN HADDOCK

PAN-SEARED HADDOCK FILET WITH COCONUT MILK AND ROASTED RED PEPPERS, TOPPED WITH FRIZZLED SWEET ONIONS AND GRILLED PINEAPPLE. SERVED WITH CHOICE OF POTATO AND SEASONAL VEGETABLES 18.99

CEDAR PLANK SALMON ^{GF}

CENTER CUT SALMON FILLET, SEASONED AND COOKED ON A CEDAR PLANK. SERVED WITH SAUTÉED ASPARAGUS AND WHIPPED MASH POTATO 19.99

SCALLOP LOBSTER CARBONARA

JUMBO PAN SEARED SEA SCALLOPS, PAIRED WITH CRISPY BACON AND GREEN PEAS IN A RICH PARMESAN SAUCE TOPPED WITH A BUTTER POACHED LOBSTER CLAW 25.99