

# *Chef's Features*

seasonal flavors

## *small plates*

### **Falafel & Hummus Plate**

5 falafel with homemade garlic hummus, tatziki, cucumbers and grilled pita bread. 9.00

### **English Crab Melt**

Surimi crab salad topped with tomato, & cheddar cheese on a grilled English muffin. Broiled and served openfaced. choice of chips or a cup of soup. 10.00

### **Patty Melt**

Half pound burger seared on the grill, topped with caramelized onions, 1000 island dressing and Swiss cheese. served open face on grilled rye bread. choice of chips or a cup of soup. 12.00

### **Cape Cod Reuben**

Fried haddock topped with coleslaw, thousand island dressing & Swiss cheese on a rustic roll. choice of chips or a cup of soup. 10.00

### **Chicken Ranchero Burger**

White meat chicken burger topped with bacon, Cheddar cheese, lettuce, tomato & red onion. Spicy Ranch sauce on the side. choice of chips or a cup of soup. 12.00

## *entrees*

*Served with soup & salad bar, sauteed vegetables.*

### **Bacon & Onion Pot Roast**

Tender beef pot roast smothered in sweet caramelized onions & smoky bacon and balsamic fig jam. served over jasmine rice. 19.00

### **Salmon, Crab & Shrimp Terrine**

Layers of Aukra salmon, tiger shrimp & wild caught crab meat. Oven baked and finished with a lemon dill sauce. choice of potato. 25.00

### **Steak Frites**

a French classic. Grilled 12 oz. Angus strip steak, crispy French fries and a side of Bearnaise sauce. 27.00

