

DINNER

SALADS

Endive, Beet, Spinach with Dijon vinaigrette, Candied walnuts & Blue Cheese 9.

Iceberg Wedge, House made Blue Cheese, Cherry Tomatoes, Crumbled Bacon & chives 9.

Chopped salad with Buttermilk ranch dressing 10.

APPETIZERS

Jumbo Lump Crab Cakes with sweet & spicy cucumber slaw, creole tartar sauce-
virtually all crab... 12.

Sweet & Spicy Asian Wings 10.

Buffalo Wings with Blue Cheese Dressing 9.

Tuna TarTar with Gaufrette Potato Chips 12.

Clam & Leek Dip 11.

Cornmeal Crusted Calamari with Marinara & Balsamic Reduction 9.

18% Gratuity included at tables

Please no substitutions it slows us down as much as we would love to accommodate your special menu needs.

GRILLED PIZZAS (WHOLE WHEAT & GRILLED)

CHEESE PIZZA- MOZZARELLA & MARINARA	11.
MARGHERITA PIZZA- SLICED TOMATO, MOZZ & PESTO	12.50

SANDWICHES

½ lb. burger on English Muffin, lettuce, tomato & onion	11.
Add Cheddar, Bacon, mushroom, blue cheese, American	1.5

THE MAIN EVENT

Buttermilk fried chicken with Mashed potatoes & Sauteed Spinach	22.
Marinated 14oz. NY SHell Steak with mashed Potato & summer Vegetable	28.
Vegetarian Lentil Tacos with Yellow rice & Beans	19.
Pan Seared Salmon with Cucumber Yogurt Sauce, Rice & chilled Chic pea Salad	26.
Grilled Chimmichurri Tuna with Charred Corn & Tomato Salsa, Smoky Mashed potato	28.
Boneless Home style brick pressed chicken with vegetables & mashed potato	24.
Gnocchi with Marinated Tomatoes, Fresh Basil & Cream	18.