

APPETIZERS

Soup of the Day Cup \$3 Bowl \$5

New England Clam Chowder

Cup \$3 Bowl \$5

French Onion Soup Crock \$6

w/garlic crouton and melted cheese

Jumbo Shrimp Cocktail \$8

served on chilled baby greens
w/cocktail sauce & lemon

Tender Calamari hand cut \$8

w/marinara sauce & banana pepper
chips

Stuffed Portabella Mushroom \$8

w/spinach & feta cheese

Vt. Maple Bacon wrapped Scallops \$9

baked in VT. maple syrup, butter & garlic

Asian Vegetable Egg Rolls \$8

w/aioli wasabi & sweet chili pepper sauce

Seafood Crab Cakes \$9

on roasted red pepper coulis

Creamy Spinach Dip \$9

w/crunchy herb seasoned tortillas

Fried Mozzarella Cheese Sticks \$7

w/marinara sauce

Fried Chicken Wings \$8

blue cheese & celery

Choice of Regular BBQ or Cajun

BEEF & VEAL ENTREES

NY Sirloin Strip Steak au poivre \$25

Brandy mushroom peppercorn cream sauce

BBQ Pork Ribs 1# \$16 2# \$25

Grilled Filet Mignon \$24

w/bleu cheese crusted on grilled portabella

Black Angus Prime Rib of Beef au jus

English cut \$22

Generous cut \$26

Paul Bunyan market price

Beef Tenderloin Tips sautéed \$22

JD caramelized onion portabella demi glaze

Veal & Italian Sweet Sausage

Parmigiana \$22

marinara sauce topped with mozzarella

Grilled Marinated Flank Steak \$17

w/ braised onions and au jus

Veal Francaise \$22

w/crabmeat & béarnaise sauce

Price includes choice of **One** (1) Side Dish and Our Famous Salad and Bread Bar

Salad Bar priced separately at **\$10.95**

Sharing Plate Charge **\$5.00** per person

Separate checks **and** parties of **6** or more will be charged an **18%** gratuity

Consuming raw or under cooked meats, eggs, poultry, seafood, or shellfish may increase your risk of food born illness if you have certain medical conditions.