



## GREAT STARTS

**House Specialty Bacon Wrapped Scallops** ~ Our signature appetizer. Succulent coast of Maine scallops wrapped in crisp bacon and drizzled with a maple dijon glaze. **12.95**

**Chilled Shrimp Cocktail** ~ Jumbo Gulf Stream shrimp with freshly cut lemon and tangy cocktail sauce. **14.95**

**Oven Baked Spinach & Artichoke Dip** ~ A favorite house made appetizer served bubbling with roasted garlic bread crostini for dipping. **10.95**

**Fried Calamari** ~ Fried golden brown served with Southwest Chipotle Aioli. **11.95**

**Sausage Stuffed Mushroom Caps** ~ Sweet Italian sausage stuffing topped with melted Fontina cheese. **11.95**

**Breaded Bone-In Chicken Wings** ~ Deep fried golden brown outside and juicy inside with your choice of homemade BBQ sauce, Spicy Buffalo or Thai Style tossed in sweet Chili sauce. **12.95**

**Parrot Bay Coconut Shrimp** ~ Fried golden and crisp with a Pina Colada dipping sauce. **10.95**

**Mozzarella Sticks** ~ Beer battered, fried golden brown with homemade marinara. **9.95**

## COMFORT FOOD FAVORITES

**Lobster Stuffed Ravioli** ~ Jumbo lump lobster meat stuffed inside of seasoned ravioli and finished in a light Alfredo cream sauce. **23.95**

**Full Rack of “San Antonio” Baby Back Ribs** ~ Slow roasted, lathered in sweet and tangy BBQ sauce served with golden French fries and our homemade creamy coleslaw. **25.95**  
Half Rack **16.95**

**Chicken Parmesan** ~ Boneless breast breaded with Italian seasonings on a bed of fresh tossed Fettucine in our own marinara sauce. **21.95**

**Chicken Alfredo** ~ Juicy grilled chicken breast, sundried tomatoes and spinach lightly sautéed in Alfredo. **22.95**

## SOUPS AND SALADS

**Classic French Onion Soup** ~ Caramelized Spanish onions, lightly seasoned beef broth topped with homemade garlic croutons and bubbling Gruyere cheese. **8.95**

**Chef Inspired Soup of the Day** ~ Hand crafted and served daily.  
Cup **3.95** Crock **5.95**

**House Garden Salad** ~ Assorted Baby lettuces with fresh garden vegetables topped with homemade croutons.  
Small **6.95** Large **11.95**

**Traditional Caesar Salad** ~ Fresh cut Romaine hearts, lightly tossed in a creamy Caesar dressing, homemade croutons.  
Small **6.95** Large **11.95**

**Add a Protein!**  
Grilled Chicken **7.95** | Fried Chicken **6.95**  
Grilled Buffalo Chicken **8.95** | Fried Buffalo Chicken **7.95**  
Grilled Steak **13.95** | Grilled Salmon **11.95**

## COMPLETE DINNERS

**Complete Dinners include Homemade Bread, Choice of Starch: Baked, Baked Stuffed, French Fries, Cajun Fries, Pan Fried Potatoes and Fresh Vegetables of the Season. Add Soup or Salad to start your night for \$2.95.**

### “From the Butcher’s Block”

\* **Roast Prime Rib of Beef** ~ Our specialty since 1956.  
King Cut **32.95** Queen Cut **29.95**  
\*SUGGESTED WINE - CABERNET SAUVIGNON  
**Friday & Saturday Only**

\* **NY Sirloin** ~ Char broiled, hand cut 12 oz. steak, cooked to your liking. **27.95** \* SUGGESTED WINE - MERLOT

\* **Filet of Beef** ~ A beautiful 8 oz. cut. Lean, tender and will melt in your mouth with delicious Béarnaise. **37.95**  
\*SUGGESTED WINE - CABERNET SAUVIGNON

**New England Baked Chicken** ~ Boneless chicken breast stuffed with our homemade cranberry sage stuffing finished with pan gravy, cranberry sauce. **21.95**  
\*SUGGESTED WINE - CHARDONNAY

**Roasted Turkey** ~ Traditional cranberry sage stuffing topped with fresh Carolina whole Tom Turkey, baked stuffed potato and veggie of the day, cranberry sauce. **19.95**

### “From the Coast”

**Baked Haddock** ~ Fresh Boston haddock, broiled in our signature sherried seafood stuffing, white and flakey. **24.95**  
\*SUGGESTED WINE - CHARDONNAY

**Baked Shrimp** ~ Our sherried seafood stuffing baked on top of jumbo Gulf Stream shrimp and served with clarified butter. **25.95**  
\*SUGGESTED WINE - PINOT GRIGIO

**Sea Scallops** ~ Plump Atlantic scallops, sherried seafood topping drizzled in herb butter and baked to perfection or try them lightly coated and deep fried. **27.95** \*SUGGESTED WINE - CHARDONNAY

**Seafood Platter** ~ A taste of the ocean, Atlantic haddock, sea scallops, jumbo shrimp, all baked in our sherried seafood topping. **30.95**  
\*SUGGESTED WINE - CHARDONNAY

**Atlantic Salmon** ~ Delicately poached with a side of Béarnaise sauce or try it grilled with herb butter. **23.95** \*SUGGESTED WINE - SAUVIGNON BLANC

\* **Deluxe Surf and Turf** ~ 6 oz. Sirloin of Beef accompanied with your choice of baked shrimp or baked sea scallops. **31.95**  
\*SUGGESTED WINE - PINOT NOIR

R. MICHAEL EVANS - CHEF DE CUISINE

\* Consuming undercooked meat or eggs may increase your risk of foodborne illness.

Gluten Allergy or Dairy Allergy? Please ask your server. We are very accommodating for any allergy. Our chefs will be happy to take care of your dietary needs.

(Parties of six or more will receive one tab with an 20% gratuity added). Take Out Orders will have a 15% gratuity added. Prices Subject to Change. 01/2025