



## 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**

## 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**

## 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**

**Vodka a la Rosa** ~ Penne pasta tossed with creamy sauce of Parmesan, Romano cheeses with a splash of Pomodora sauce. **17.95**  
Add Grilled Chicken **7.95** or Grilled Shrimp **10.95**

**Veggie Burger** ~ A medley of risotto, beans and corn pan seared and served on a toasted Brioche bun. Comes with lettuce, tomato, onion and a mild Chipotle Aioli, golden French fries. **14.95**

\* **Angus Burger** ~ Char broiled 8 oz. juicy burger, crisp lettuce, steak tomato, colossal red onion, Brioche bun, golden French fries. **14.95**

## 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. 1/2024*