



## ***Dinner Menu***

### **Soup du Jour**

6

### **French Onion Soup**

Melted Swiss cheese, fried leeks

7

## **Salads**

### **House Salad**

Spring mix, tomatoes, cucumbers, golden balsamic vinaigrette

7

### **Caesar Salad**

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

8

### **Crab Salad**

Boston lettuce, jumbo lump crab, granny smith apples, white grapes, candied walnuts, chardonnay vinaigrette

14

### **Wedge Salad**

Iceberg lettuce, chopped tomatoes, applewood smoked bacon, bleu cheese dressing

9

### **Frisee Salad**

Frisee, toasted almonds, dates, granny smith apples, bleu cheese crumbles, apple cider vinaigrette

9

Add **Chicken** 4 **Steak** 6 **Grilled Shrimp** 7 **Tuna** 8

## **First Course**

### **Shrimp Cocktail**

Chilled shrimp, red chili cocktail sauce

14

### **Daily Oysters**

6 oysters, mignonette, hot sauce

*Market Price*

### **Calamari**

Golden fried calamari, sundried tomato aioli

9

### **Philly Cheesesteak Spring Roll**

Sautéed onions, pickled jalapenos, port wine ketchup

12

### **Mussel Frites**

Hoegaarden beer, chorizo sausage, shoestring fries

13

### **Lobster Ravioli**

Sautéed rock shrimp, crabmeat, roasted plum tomatoes, lobster cream sauce

15





## Second Course

<b>Linguine and Vegetables</b>	<b>15</b>
Medley of vegetables tossed with linguine, parmesan-garlic butter sauce	
<b>Pan Seared Tilapia</b>	<b>19</b>
Sweet corn, tomato, basil, and crab risotto, tomato butter sauce	
<b>Add Bay Scallops and Jumbo Lump Crabmeat</b>	<b>8</b>
<b>Grilled Marinated Flank Steak</b>	<b>18</b>
Whipped potatoes, grilled asparagus, mustard cream sauce, balsamic reduction	
<b>Pan Seared Salmon</b>	<b>24</b>
Date and onion cous cous, vegetable du jour, red-wine butter sauce	
<b>Grilled N.Y. Strip Steak</b>	<b>31</b>
Parmesan-potato gnocchi, sautéed spinach, porcini-mushroom hollandaise	
<b>Lasagna</b>	<b>15</b>
Spinach and ricotta lasagna with Bolognese sauce	
<b>Chicken Osso Bucco</b>	<b>16</b>
Mushroom risotto, asparagus, gremolada, natural jus	
<b>Roadhouse Meatloaf</b>	<b>17</b>
Chive mashed potatoes, vegetable du jour, pearl onions, mushroom ragout	
<b>Vegetable Plate</b>	<b>15</b>
Chef's selection of fresh vegetables	
<b>Stuffed Pork Chops</b>	<b>18</b>
Savory bread stuffing, warm apple compote, pork glaze	
<b>Braised Short Ribs</b>	<b>19</b>
Whipped potatoes, vegetable du jour, red-wine demi-glaze	
<b>Grilled Tuna</b>	<b>27</b>
Jasmine rice, vegetable du jour, sundried tomato and roasted red pepper cream sauce	

**Executive Chef Matthew Blagus**  
**Sous Chef James Lenox**

20% gratuity on parties of 6 or more

