

# Appetizers

## Shrimp Cocktail 10.95

Chilled jumbo shrimp served with traditional cocktail sauce & lemon

## Pork & Ginger Pot Stickers 7.95

Steamed or pan fried Asian dumplings served with Ponzu dipping sauce

## Creamy Spinach & Artichoke Dip 8.95

Fresh Spinach, artichoke hearts with a creamy cheese mixture served with toasted pita bread

# Salads & Soups

## Chopped Iceberg Salad 8.95

Fresh chopped iceberg, tomatoes, apple wood bacon, cucumbers, red onion, blue cheese crumbles & croutons with your choice of dressing

## House Salad 3.95

Mixed greens, tomatoes, cucumbers, garbanzo beans, pepperoncini pepper, & croutons with choice of dressing



## Jumbo Wings

All orders served with fresh celery, carrots & house-made ranch or blue cheese

7.95 for 10 pieces 14.95 for 20 pieces

Choice of Mild, Medium or Hot Buffalo, Honey BBQ, Parmesan Garlic, Asian BBQ & Cajun Lime

## Signature Lobster & Corn Chowder

4.95 cup/ 6.95 bowl

## Chef's Choice Soup of the Day

3.95 cup / 5.95 bowl

# Burgers & Sandwiches

All sandwiches & burgers served with your choice of French fries or side house salad & dill pickle spear

## Classic Grilled Hamburger 8.95

Fire grilled all-beef patty with lettuce, tomato & sliced onion  
Add Cheese or Bacon 1.50

## Philly Steak Sandwich 9.95

Tender slices of slow cooked beef, sautéed peppers, onions & melted provolone cheese served on a hoagie roll

## Pressed Reuben Sandwich 8.95

Traditional corned beef, sauerkraut, Swiss cheese & house-made thousand island on toasted rye bread, then pressed Panini style

## Signature Crab Cake Sandwich 8.95

House-made crab cake with bacon, lettuce, tomato & Cajun remoulade on a fresh roll

## Turkey Wrap "The BLAT" 8.95

Sliced turkey breast with bacon, lettuce, avocado, tomato & garlic aioli folded into a fresh tortilla wrap

## Mozzarella Sticks 7.95

Battered and fried until golden served with rich marinara sauce

## Signature Crab Cakes 11.95

Three crab cakes served with Cajun remoulade & balsamic glaze

## Bacon Wrapped Jalapenos 8.95

Stuffed with chorizo & cream cheese served with house-made ranch

## Pomegranate Walnut 8.95

Baby spinach, mixed greens, dried cherries, mandarin oranges, candied walnuts & Gorgonzola crumbles tossed in house-made pomegranate vinaigrette

Add grilled chicken, steak or shrimp to any salad 3.00

Dressings: Signature Citrus Vinaigrette, Pomegranate Vinaigrette, Sweet Poppy Seed, Balsamic Vinaigrette, Thousand Island, Ranch & Blue Cheese  
Additional serving of dressing 1.00

## Classic Club Sandwich 8.95

Double decker with ham, turkey, apple wood bacon, & mayo with your choice of toasted white, wheat or rye bread

## Buffalo Chicken Sandwich 8.95

Crispy chicken breast tossed in buffalo sauce with cheddar cheese, lettuce, tomato, sliced onion & ranch dressing on a fresh roll

## Chicken Salad Croissant 8.95

Tender white meat chicken with almonds, apples, sliced grapes, celery & creamy mayo on a flaky croissant

## Gourmet Grilled Cheese 8.95

Creamy Spinach & Artichoke spread with melted provolone cheese & sliced tomatoes toasted on white bread, then pressed Panini style

Sorry no split checks for parties of 8 or more

# Entrées

All Entrées Served with House Side Salad or Soup of the Day

Lobster & Corn Chowder Substitution 3.00

## Cheese Ravioli 14.95

Pasta pillows filled with ricotta, mozzarella & parmesan cheese, served with a creamy Alfredo & rich marinara sauce, topped with fresh parsley & garlic crostini

## Risotto Primavera 14.95

Risotto with an assortment of fresh grilled vegetables, garlic, parmesan cheese & garlic crostini

## Balsamic Glazed Chicken 16.95

Chicken breast glazed with a balsamic reduction, diced red onions and tomatoes, served with rice pilaf & sautéed spinach

## Signature Chicken Marsala 17.95

Tender chicken breast topped with a Marsala wine sauce, sautéed mushroom & diced prosciutto served with whipped red skinned mashed potatoes

## "The Grill" Skewers

Grilled skewers served on a bed of rice pilaf

2 Marinated Vegetable Skewers 12.95

2 Marinated Chicken & Vegetable Skewers 14.95

2 Marinated Beef & Vegetable Skewers 15.95

## Seafood Scampi 19.95

Sautéed shrimp & lobster meat over mushroom risotto with a lemon beurre blanc sauce

## Grilled Salmon 17.95

Salmon filet grilled to perfection with a lemon butter sauce or mango salsa, served with rice pilaf & sautéed spinach

## Grilled Smothered Pork Chop 15.95

Bone-in pork chop grilled to perfection topped with a savory brown gravy served with whipped red skinned mashed potatoes & grilled carrots

## Lobster Macaroni & Cheese 19.95

Tortelli pasta tossed with tender lobster meat, creamy cheddar sauce & topped with panko breadcrumbs then baked until golden brown

## "The Grill" Seafood Skewer 21.95

Panko crusted sea scallops or jumbo shrimp skewered and grilled, then topped with mango salsa on a bed of rice pilaf & sautéed spinach

## Side Dishes

Baked Potato, Red Skinned Mashed Potato, Rice Pilaf, French Fries or Onion Rings 3.50,  
Sautéed Spinach or Broccoli Florets 2.50

## Steaks

10 oz. New York Strip 19.95

8 oz. Filet Mignon 24.95

16 oz. Cowboy Cut Bone-In

Aged Rib Eye 34.95

Grilled to perfection with your choice of potato or rice pilaf & steamed broccoli florets

Add a specialty topping

Sautéed Mushrooms 2.00

Caramelized Onions 2.00

Gorgonzola Crumbles 2.00

## Friday Fish Fry Special All Day 13.95

Beer Batter, Panko Crusted or Broiled Garlic Lemon Butter.  
Served with your choice of potato or rice pilaf & creamy coleslaw

Please notify your server of any food allergies or dietary restrictions