



Starters

APPETIZER SAMPLER PLATTER

Baby back ribs, butter-broiled shrimp cocktail, stuffed mushroom caps, and goat cheese fritters.

for one 8- for two 15- for the table 39-

- Each item on the sampler can be ordered individually-

CANADIAN CHEDDAR CHEESE SOUP bowl 6- cup 5- LOBSTER BISQUE bowl 8- cup 6- SOUP DU JOUR bowl 6- cup 5-

SMOKED AHI TUNA - seared rare with pickled ginger, wasabi puree, sweet sesame soy sauce, seaweed salad, wonton chips 13- Entree 24-

BAKED BRIE CHEESE - toasted almonds, pecans, dried cranberries, and honey Grand Mariner dressing. 12-

GOAT CHEESE FRITTERS - local honey drizzle and strawberry onion marmalade. 12-

FRIED CALAMARI - Thai chili sauce 12-

PRINCE EDWARD ISLAND MUSSELS - white wine, garlic, lemon broth. Served with grilled Ciabatta bread. 13-

VEAL-STUFFED BANANA PEPPERS - house made veal sausage, melted provolone, and marinara. 12-

GRILLED ROMAINE SALAD - house made parmesan dressing, garlic parmesan crumbs, pickled red onion, and anchovies. 8-

PEAR and WALNUT SALAD - mixed greens, toasted walnuts, dried cranberries, bleu cheese, diced pears, with white balsamic vinaigrette. 8-

MIXED GREEN HOUSE SALAD 7-

Lemon herb vinaigrette with feta cheese Creamy garlic and chive Raspberry vinaigrette with crumbled bleu cheese

White balsamic - shallot vinaigrette Dark balsamic - sweet basil vinaigrette

Dinner

BAKED RAINBOW TROUT

Lemon infused breadcrumb crusted boneless trout with baked mushrooms and green onion drawn butter. 21-

FISHERMAN'S STEW

Sea scallops, shrimp, mussels, baby clams and scrod, cooked in a saffron and tarragon tomato broth. Served with grilled Ciabatta bread. 26-

SIMPLY SALMON

Grilled Faroe Island salmon with sesame and chai seeds, quinoa, green onions, toasted walnuts, pecans, almonds, and vegetable hash. 24-

MAINE-STYLE BAKED JUMBO SEA SCALLOPS

White wine and cream with Ritz cracker crust. Served with seasonal vegetable and potato du jour. 26-

RACK of LAMB *

Honey Dijon and herb crusted New Zealand rack of lamb. Served with garlic fingerling potatoes, seasonal vegetable and mint jelly. 32-

BABY BACK RIBS *

Signature item since opening day 1975. Char-grilled with brown sugar, soy, and ginger glaze. Served with fingerling potatoes and seasonal vegetable.

Full rack 25-

HERB CRUSTED FILET MIGNON *

Pan seared 6 oz. filet, herbed bleu cheese crust, and Madeira wine sauce. Served with potato and seasonal vegetable. 28-

OSCAR STYLE *

Topped with asparagus, jumbo lump crab meat, and béarnaise sauce. Veal Oscar 25- Salmon Oscar 30- Filet Oscar 36- Scallop Oscar 32-

DUCK CHAMBORD *

Boneless breast with flavors of soy and star anise. Served with jasmine rice, green onion oil, raspberry Chambord sauce and seasonal vegetable. 25-

ROSEMARY CITRUS CHICKEN

Citrus-marinated grilled boneless chicken breasts with sautéed spinach, cherry tomatoes, mushrooms, feta cheese and rosemary sherry sauce, over garlic fingerling potatoes. 19-

MUSHROOM LINGUINI

Linguini pasta, Portabella and button mushrooms in a herb infused cream sauce. Topped with fresh tomato, spinach, arugula greens, goat cheese and a splash of white truffle oil. 19-

VEGETABLE CURRY

Coconut-pineapple curry on a bed of jasmine rice with roasted cauliflower, carrots, zucchini squash, and green beans. 19-

Soups

CANADIAN CHEDDAR CHEESE SOUP bowl 6- cup 5-

LOBSTER BISQUE bowl 8- cup 7-

SOUP DU JOUR bowl 6- cup 5-

Sandwiches

Served with your choice of:

French fries, vegetable du jour, or bistro salad.

Sweet potato fries add 1-

GOURMET BURGER *

A blend of sirloin, ribeye, chuck, and brisket.

Your server will inform you on today's preparation. 14-

GRILLED RUEBEN

House-braised corned beef, sauerkraut, thousand island dressing, and melted Swiss cheese on marbled rye toast. 14-

FRIED HADDOCK RUEBEN

The classic Rueben with a twist. 14-

PAN FRIED SWEET CHILI SHRIMP SANDWICH

Crispy shrimp, sweet chili aioli, lettuce, tomato, and melted provolone cheese on a toasted brioche bun. 14-

SMOKED SALMON BLT

Cold smoked Sockeye salmon, peppered bacon, lettuce, tomato, and cucumber dill dressing on Texas toast. 14-

SOUP and SANDWICH

(Lunch Only)

Your server will inform you on today's preparation. 12-

Entree Salads

STRAWBERRY and PECAN

Strawberries, candied spiced pecans, goat cheese, dried blueberries, mixed greens, and red onion with sweet basil balsamic vinaigrette. 13-

GRILLED ROMAINE

House made parmesan dressing, garlic parmesan crumbs, house pickled red onions, and anchovies. 13-

PEAR and WALNUT

Mixed greens, toasted walnuts, dried cranberries, crumbled bleu cheese, and diced pears with white balsamic shallot vinaigrette. 13-

- ADD TO ANY SALAD-

Grilled Salmon 10-

Grilled Shrimp 7-

Grilled Chicken 5-

PITTSBURGH SALAD *

Mixed greens, french fries, provolone cheese, and Italian-style vinaigrette.

Pittsburgh Chicken Salad 14-

Pittsburgh Steak Salad 16-

SMOKED TUNA GREEK SALAD

Served rare with mixed greens, grape tomatoes, red onion, cucumbers, kalamata olives, feta cheese and lemon herb vinaigrette 19-

One Plate

The following meals are plated with vegetable du jour & a mixed green salad dressed with house white balsamic & shallot vinaigrette.

STEAK BRUSCHETTA *

Two 3 oz. grilled U.S.D.A prime filet of sirloin over jezebel garlic toast with bleu cheese red pepper butter. 19-

BISTRO RIBS

Char-grilled baby back ribs with our signature brown sugar, soy and ginger sauce. 18-

BISTRO SALMON *

Faroe Island salmon. Grilled, blackened, or nut crusted. 20-

SMOKED SALMON BENEDICT

Footprint Farm organic poached egg, cold smoked Sockeye salmon, spinach and toast points with dill hollandaise sauce. 18-

BISTRO SCROD

Panko-crusted English style flakey white fish with house made tartar sauce. 16-

BISTRO CRAB CAKE

With creole mustard sauce 17-