

January 2021

STARTERS

Baked Brie

Topped with Grand Marnier dressing, toasted almonds, dried cranberries and served with toasted baguettes. 15-

Mushroom Caps Duxelle

With Parmesan breadcrumbs, roasted garlic, mushrooms and provolone cheese. 11-

Lobster Ravioli

(2) Homemade lobster ravioli tossed in 3 cheese lobster sauce topped with green onions, cracked black pepper and parmesan cheese. 14- **Available as Entree (5) 25-**

Chilled Shrimp Cocktail

With house made cocktail sauce. 15- GF

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SOUPS

Canadian Cheddar Cheese Bowl 5- Cup 4-

Lobster Bisque Bowl 9- Cup 8-

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Butter Crunch Bibb Salad

White balsamic-shallot vinaigrette, sliced pears, bleu cheese, cranberries, walnuts & pickled shallots. 9- GF

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Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8-

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ENTREES

Surf and Turf *

6oz filet mignon served over veal demi-glace paired with a grilled 7oz Maine lobster tail accompanied with brown butter. Served with potato and vegetable du jour. 65- GF

Filet and Crab Cake *45- **Filet Mignon only** *30- GF

Seafood Americana *

Jumbo sea scallops and shrimp cooked in a brandied lobster-tomato sauce tossed with cavatappi pasta and topped with jumbo lump crab meat. 34-

Baby Back Ribs

Signature item since opening day, in 1975.

Char-grilled pork ribs glazed with brown sugar, soy and ginger.

Served with potato and vegetable du jour. 27-

Basil Pesto Pasta with Chicken Cutlet

Parmesan panko breaded chicken breast served over fresh garlic herb pappardelle pasta tossed with mozzarella cheese, tomatoes & white wine-basil pesto cream sauce. 23-

Vegetarian Available 16-

Ribeye Steak *

Grilled 14oz certified Angus beef ribeye steak topped with rosemary-garlic butter and accompanied with demi-glace. Served with potato and vegetable du jour. 42- GF

Seafood Duo

5oz oven baked Blu Fin crab cake served with chipotle aioli
4oz English style white flakey fish medallions served with house made lemon-caper tartar sauce.
Served with potato and vegetable du jour. 32-

Maine-Style Baked Scallops *

Jumbo sea scallops, white wine cream and Ritz cracker crust.
Served with potato and vegetable du jour. 26-

Pasta Carbonara

Fresh spaghetti pasta, spiced parmesan cream, red onions, peas, red bell peppers, pan fried pork belly. 17-

Chicken Carbonara 22- **Shrimp Carbonara** 27-

SANDWICHES

Served with French fries

Half Pound Burger *

A blend of ground ribeye, sirloin, chuck and brisket with bibb lettuce and house made pickles
on a toasted ciabatta bun. 13.50

Add bacon 2- / fried egg 2- */ cheddar cheese 1- / bleu cheese 1-

Chicken Cutlet Parmesan

Parmesan-Panko crusted chicken cutlets topped with marinara sauce, fresh mozzarella cheese and basil pesto
served on a toasted garlic herb schiacciata bun. 14-