



DINNER MENU APRIL 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-

BRUSCHETTA

Tomato, kalamata olives, garlic, onions, basil salsa and fresh mozzarella served on top toasted baguettes and drizzled with balsamic reduction. 12-

CHILLED SHRIMP COCKTAIL

With house made cocktail sauce. 15- GF

Crab Hoelzel

Chilled jumbo lump crab meat, tarragon vinaigrette, cherry tomatoes and bibb lettuce. 18- GF

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 7- Cup 6-

LOBSTER BISQUE Bowl 10- Cup 9-

BUTTERCRUNCH BIBB LETTUCE SALAD

White balsamic-shallot vinaigrette, feta cheese, red onions, tomatoes, kalamata olives. 8- GF

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

ONE PLATE MEALS

Served with small bistro salad dressed lightly with white balsamic vinaigrette and vegetable du jour

BISTRO SCROD

English style white flakey fish served with house made tartar sauce. 19-

BISTRO CHICKEN CUTLET

Parmesan panko breaded chicken breast topped with bruschetta salsa and fresh mozzarella cheese. 17-

BISTRO CRAB CAKE

Oven baked Blu Fin lump crab cake served with chipotle aioli. 21-

BISTRO RIBS

Baby back ribs char grilled with sweet ginger soy sauce. 3/4 rack of ribs. 19-

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 AND GRILLED SHRIMP * 45- GF

CHICKEN CUTLET BASIL PESTO PASTA

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

VEGETARIAN AVAILABLE 16-

FISHERMAN'S STEW

Jumbo sea scallops, shrimp, haddock, sweet peas, red skin potatoes cooked in a white wine-saffron tomato broth. 29- GF

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-

ELYSIAN LAMB CHOPS *

Locally farmed lamb in Waynesburg, Pa. Char grilled and paired with two dipping sauces: port wine reduction and mint bourbon sauce. Served with sweet pea-basil puree and potato du jour 2-5oz chops. 34- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo sea scallops, white wine cream and Ritz cracker crust.

Served with potato and vegetable du jour. 26-

HERB CRUST FILET MIGNON *

Pan seared 6oz center cut filet topped with bleu cheese herb crust and served over sherry demi-glace.

Served with vegetable and potato du jour. 30-

CHICKEN CUTLET SANDWICH

Parmesan-Panko crusted chicken cutlets topped with marinara sauce, fresh mozzarella cheese and basil pesto served on a toasted schiacciata bread. Accompanied with French fries. 14-

GYRO BURGER *

Pan seared ground lamb, red bell peppers, shallots and garlic, with feta cheese, red onions, bibb lettuce and roasted red pepper tzatziki, served on a garlic rosemary bread. Accompanied with French fries. 15-

BACON CHEDDAR BURGER *

Half pound, blend of ground ribeye, sirloin, chuck and brisket with crispy bacon and melted cheddar cheese, bibb lettuce and house made pickles on a toasted ciabatta bun. Served with French fries 16-

GF-Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness