



SUMMER DINNER MENU 2021

STARTERS

BAKED BRIE

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

BRUSCHETTA

Mediterranean salsa and fresh mozzarella served on top toasted baguettes and drizzled with balsamic reduction. 12-

CALAMARI

Flash fried calamari and served with sweet -chili sauce. 15-

CHILLED SHRIMP COCKTAIL

With house made cocktail sauce. 16- GF

APPETIZER SAMPLER

Mushroom caps duxelles, butter broiled shrimp cocktail, baby back ribs, fried fresh mozzarella with marinara. 44-
EACH ITEM ON THE SAMPLER CAN BE ORDERED INDIVIDUALLY

SOUPS

CANADIAN CHEDDAR CHEESE Bowl 7- Cup 6-

LOBSTER BISQUE Bowl 10- Cup 9-

BUTTERCRUNCH BIBB LETTUCE SALAD

Basil-balsamic vinaigrette, sliced strawberries, toasted almonds, goat cheese & pickled shallots. 9- / Entrée size 16- GF

Creamy garlic dressing, pickled shallots, tomatoes, cucumbers and garlic croutons. 8- / Entrée size 15-

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 lemon-caper tartar sauce. 19-

BISTRO CHICKEN CUTLET

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

BISTRO SALMON

Cajun grilled Aukra farm raised salmon served with a grainy mustard-lime sauce. 25-

BISTRO RIBS

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

ENTREES

FILET AND SHRIMP*

6oz filet mignon served over veal demi-glace paired with grilled shrimp accompanied with house made cocktail sauce. Served with potato and vegetable du jour. 49- GF

CHICKEN CUTLET BASIL PESTO PASTA

Parmesan panko breaded chicken breast served over fresh garlic herb pappardelle pasta tossed White wine-basil pesto sauce, mozzarella cheese & tomatoes. 23-
VEGETARIAN AVAILABLE 16-

CAJUN GROUPEL

Cajun grilled grouper fish filet served over Spanish rice pilaf and vegetable du jour. Topped with a roasted corn-bell pepper salsa. 27- 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. 36- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo sea scallops, white wine cream and Ritz cracker crust.
Served with potato and vegetable du jour. 27-

VEGAN CAULIFLOWER GENERAL TSO

Cauliflower florets battered and pan fried, jasmine white rice, seasonal vegetables, topped with sesame-soy glaze Finished with sesame seeds, green onions and cilantro oil. 19-

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. 36-

LAMB BURGER *

Pan seared ground lamb, red bell peppers, shallots and garlic, with goat 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