

STARTERS

FRENCH BAGUETTE

Herbed Oil | Balsamic Reduction |
Crushed Red Pepper 4-

BABY BACK RIB APPETIZER

Sweet Soy-Ginger Glaze. 18- GF

GENERAL TSO CAULIFLOWER APPETIZER

Sesame Soy Sauce | Sesame Seeds | Green Onions. 16-

PRINCE EDWARD ISLAND MUSSELS

Garlic Butter-White Wine broth | Roasted Red Peppers |
Shaved Parmesan Cheese | Baguette | 1lb 18-

COLD SHRIMP COCKTAIL

6 House-prepped Jumbo Shrimp | Cocktail Sauce. 19- GF

BAKED BRIE

Grand Marnier Dressing | Almonds | Cranberries |
Toasted Naan. 18-

CRAB CAKES

Two 2oz Cakes | Hollandaise Sauce. 20- GF

APPETIZER SAMPLER*

Baby Back Ribs | Cold Shrimp Cocktail | General Tso
Cauliflower | Baked Brie (Serves Four) 54-

SOUPS

LOBSTER BISQUE Cup 11- Bowl 13-

CANADIAN BEER CHEESE Cup 7- Bowl 9-

SALADS

All salads are made with buttercrunch bibb lettuce

Add: 5oz Seared Chicken 9- 5 Grilled Shrimp 15- 6oz Grilled Norwegian Salmon 15-

HOUSE SALAD

Creamy Garlic Dressing | Pickled Red Onions | Tomatoes | Cucumbers |
Garlic Croutons. 9- / Entrée size 12-

CRANBERRY WALNUT SALAD

White Balsamic Vinaigrette | Dried Cranberries |
Feta | Pickled Red Onions | Toasted Walnuts 10-
Entrée Size 17- GF

BURRATA CHEESE

Burrata Cheese | Herb Oil | Balsamic Reduction | Basil |
Tomatoes | Toasted Baguette. 16-

BLEU CHEESE & BACON SALAD

Bleu Cheese Dressing | Smoked Crispy Bacon |
Tomatoes | Red Onions. 10-
Entrée size 17- GF

PITTSBURGH CHICKEN CUTLET SALAD *

Breaded Chicken Cutlet | French Fries | Tomatoes |
Onions | Cucumbers | Cheddar Cheese |
Mustard Vinaigrette. 20-

FRESH PASTAS

PASTA ALLA VODKA

Tomato Sauce | Spaghetti | Parmesan Cheese. -17
Add 5oz Seared Chicken 9- 5 Grilled Shrimp 15- 6oz Norwegian Grilled Salmon 15-

LOBSTER SPAGHETTI *

8oz Lobster Claw & Tail | Tomato Sauce | Basil. 48-

GF-Gluten Free | Vegan Side Options Available

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

MAIN

BABY BACK RIBS *

Signature item since opening day, in 1975.
Char-grilled Pork Ribs | Brown Sugar |
Soy | Ginger. 29-

HALF RACK OF RIBS AVAILABLE 18-

CHICKEN CUTLET SCHNITZEL*

Parmesan-panko-crusted | Homemade Ricotta |
Peas | Pea Puree. 24-

TOMAHAWK BONE-IN PORK CHOP *

12oz | Char-grilled | Caramelized Onions |
Beurre Rouge. 27- GF

AUSTRALIAN RACK OF LAMB *

Pea, Carrot & Sweet Potato Puree | Lamb au jus.
Half Rack 49- GF

FILET MIGNON * GF

8oz Center Cut | Choose your preparation

Veal Demi-glace | Carrot Puree. 59-

Jumbo Lump Crab Meat | Hollandaise Sauce. 72-

Veal Demi-glace | Cremini, Oyster &
Shitake Mushrooms 64-

TWIN CRAB CAKES

4oz. Crab Cakes | Hollandaise Sauce. 40-

SINGLE CRAB CAKE AVAILABLE 20-

LOBSTER TAIL*

12oz Tail | Broiled | Brown Butter. 59- GF

MAINE-STYLE BAKED SCALLOPS *

Jumbo Sea Scallops | White Wine Cream |
Ritz Cracker Crust. 28-

VEGAN CAULIFLOWER GENERAL TSO

Jasmine White Rice | Sesame-soy Glaze |
Green Onions | Sesame Seeds |
Cilantro Micro Greens. 19-

Add Seared Chicken 9- *

Grilled Shrimp 15-*

Grilled Salmon 15-*

BACK PORCH BURGER *

Grilled Steak Blend | Crispy Smoked Bacon |
Cheddar Cheese | Brioche Bun | Lettuce | Tomato |
House-made Pickles | Pickled Red Onions 16-

SIDES

BAKED POTATO with Chives, Butter, & Sour Cream 7- GF

JASMINE RICE with Green Onions & Sesame Seeds 7- GF

FRIED BRUSSEL SPROUTS with Smoked Pork Belly, Parmesan Crisps, & Balsamic Glaze 12-

WHIPPED MASHED POTATOES with Roasted Garlic 9- GF

TRUFFLE FRIES with Parmesan Crisps 11-

PARISIAN CARROTS cooked in sweet butter. 6- GF

CREAMED SPINACH & WILD MUSHROOMS with garlic cream sauce 10- GF

RISOTTO with Parmesan Cheese 9- GF

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