

Appetizers

Creamy Shrimp Scampi Dip **\$13**
Served with Naan Bread

Sticky Pork Belly Bites **\$13**
Cider Glazed Pork Belly with Pickled Onions & Peppers

Wings Your Way **6/\$9 or 12/\$16**
Jumbo Chicken Wings Fried & Served with Your Favorite Coating & Dipping Sauce:

Traditional Buffalo, House BBQ, Sweet Teriyaki, Spicy Korean BBQ, or Old Bay
Dipping Sauces: Bleu Cheese, Ranch, or Cucumber-Wasabi Dressing, Boom-Boom or Jezebel Sauce

Ploughman's Board **\$18**
House Made Country Pate, Smoked Ham, Sharp Cheddar, & Bleu Cheese-Walnut Spread, Apple-Pear Chutney, Red Grapes, Cornichons & Pickled Onions, & Coleman's Sharp Mustard. Served with Crusty Bread and Whipped Butter.

Jalapeno Pimento Cheese **\$9**
Served with Ritz Crackers

Antipasto Platter **\$12**
Assorted Italian Meats & Cheeses, Roasted Peppers, Olives, Pepperoncini, Balsamic Onion Jam & Garlic Crostini

Korean Popcorn Chicken \$12
Breaded Fried Chicken Thigh Meat Tossed in Korean Fire BBQ Sauce. Served with Cucumber-Wasabi Sauce.

Dip Duo \$12
Kalamata Olive Tapenade & Bruschetta
Served with Garlic Crostini.

Soups

Creamy Southwestern Corn Chowder
8 oz Cup
\$5

Mediterranean Seafood Chowder
8 oz Cup
\$6

Five & Dime Chili
8 oz Cup
\$5

Salads

Salad Additions: Grilled Chicken (\$6), Grilled Tri-Tip (\$9), Griddled Jumbo Shrimp (\$13), Fried Oysters (\$13), Grilled or Blackened Salmon (\$12)

Garden Salad **\$10**
Mixed Greens, Grape Tomatoes, Cucumbers, Shredded Carrot, Red Onion & Croutons

Caesar Salad **\$11**
Romaine Tossed with Dressing, Grated Parmesan & Croutons

Entrees

All Entrée's Include a House or Caesar Salad,
Vegetable, and Dinner Rolls (upon request)

THIS WEEK'S HIGHLIGHTED ENTREES

Catch of the Day \$28

Seared Rockfish with Old Bay Rub and Lemon-Dill Cream.
Served with Fresh Market Vegetable and Wild Rice Pilaf.

Ribeye Steak \$38

14 oz. Grilled Ribeye Steak with Cabernet Butter & Caramelized Onions.
Served with Fresh Market Vegetable & Mashed Potatoes.

Cinnamon-Chipotle Chicken \$26

Grilled Chicken Breast Topped with Mango Salsa.
Served with Fresh Market Vegetable and Wild Rice Pilaf.

Zurich-Style Fried Veal \$34

Fried Breaded Veal Scallopine Topped with Creamy Mushroom Sauce.
Served with Fresh Market Vegetable and Mashed Potatoes.

Shrimp de Jonghe \$28

Jumbo Shrimp Baked in Sherry-Garlic Butter with Herbed Bread Crumb Topping.
Served with Fresh Market Vegetable and Wild Rice Pilaf.

BBQ Spaghetti \$32

Spaghetti Tossed with Bacon BBQ Tomato Sauce with Peppers,
Caramelized Onions, Smoked Chicken, Burnt Ends Brisket Sausage,
and Topped with Melted Cheddar-Jack Cheese. Served with Fresh Market Vegetable.

ENTREES AVAILABLE EVERY WEEK

Pecan Crusted Salmon with Honey Glazed Shrimp \$25

6 oz. Norwegian Salmon Filet & (3) Jumbo Shrimp, served with
Ginger-Orange Cream & Wild Rice Blend.

Red Wine Vinaigrette Marinated Tri-Tip Sirloin \$26

10 oz. of Sliced Tri-Tip Sirloin Topped with Cremini Mushroom Demi-Glace.
Served with Mashed Potatoes.

Maple-Cider Grilled Chicken Breast \$20

Topped with Cranberry-Orange Relish on Wild Rice Blend

Fried Oysters \$29

(9) Local Oysters Fried Golden Brown. Served with French Fries.

Fish & Chips \$19

Beer-Battered Atlantic Cod with French Fries.

Automatic 20% Gratuity charged to parties of 6 or more.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase risk of foodborne illness, especially if you have certain medical conditions.