

# 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

## **Brie En Crouete \$14**

Brie Wheel Wrapped in Puff Pastry & Baked Until Crisp.  
Topped with Dried Cherry-Apple Chutney.

## **Pork Wings \$14**

Breaded & Deep-Fried Mini Pork Shanks. Tossed with Your Choice of Wing Sauce & Dipping Sauce.

# Soups

**Beef Barley**  
8 oz Cup  
**\$5**

**Cream of Crab**  
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 (\$14), 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 Entrées Include a House or Caesar Salad,  
Vegetable, and Dinner Rolls (upon request).

## THIS WEEK'S HIGHLIGHTED ENTREES

### **Catch of the Day \$28**

Caribbean Mahi Mahi—Seared with Jerk Seasoning and Topped with Roasted Pineapple-Mango Salsa. Served with Coconut Rice.

### **Steak Au Poivre \$40**

Cracked Pepper Crusted 12 oz. New York Strip Steak Finished with Cognac Pan Sauce with Demi-Glace & Cream. Served with Au Gratin Potatoes.

### **Seared Sea Scallops \$40**

(8) Sea Scallops Seared and Served with Lemon-Dill Cream & Wild Rice Pilaf.

### **Chicken Tikka Masala \$29**

Tender Bite-Sized Pieces of Roasted, Indian Spiced, Yogurt Marinated Chicken Served in a Creamy, Mild Curry Sauce. Served with Basmati Rice & Onion Naan Bread.

### **Creamy Scampi Pasta Bake \$32**

Cheese Tortellini Tossed with Creamy Scampi Sauce and Topped with Sautéed Shrimp, Smoked Mozzarella & Parmesan.

## ENTREES AVAILABLE EVERY WEEK

### **Pecan Crusted Salmon with Honey Glazed Shrimp \$27**

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

### **Red Wine Vinaigrette Marinated Tri-Tip Sirloin \$27**

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.