

## *Appetizers*

### **Quesadilla**

Flour tortilla filled with grilled chicken or sirloin steak, beans, guacamole, salsa, & melted cheese - \$9

### **Jumbo Chicken Wings**

With your choice of sauce: Hot Sauce, Garlic Parmesan or Teriyaki Sauce - \$8

### **Shrimp Cocktail**

4 jumbo shrimp served with our tangy cocktail sauce - \$8

### **Calamari**

Flash fried and served with garlic aioli and marinara sauce - \$9

## *Flat Bread Pizzas*

*Our individual pizzas are made with a flatbread crust and your favorite toppings. - \$10*

*Ask your server for the pizza of the day!*

**Philly Cheese Steak Pizza** - Sliced sirloin, grilled onions and cheese

**BBQ Chicken Pizza** - Grilled chicken, red onion, BBQ sauce & cheese

**Margarita Pizza** - Diced tomatoes, fresh basil & mozzarella cheese

**Build Your Own Pizza** – Pepperoni, sausage, ham, onions, peppers, mushrooms or black olives

## *Soups*

### **Our Own Award Winning Chili**

Chef Lynn won the Big Bear chili cook off with this recipe. Served with chopped onions, shredded cheese and a touch of sour cream - \$6

### **New England Clam Chowder**

Rich & creamy with clams and potatoes - \$5

### **Soup of the Day**

Ask your server for the selection of the day - \$5

## *Salads*

### **Caesar Salad**

Crisp Romaine lettuce tossed with Caesar dressing, croutons and parmesan cheese - \$6

Add chicken, shrimp or salmon for - \$4

### **Greek Salad**

Mixed greens, red onions, tomatoes, garbanzo beans, greek olives, feta crumbles and croutons, tossed in our tangy vinaigrette dressing - \$9

### **Spinach Salad**

Fresh spinach, mushrooms, red onions, hardboiled egg, avocado and croutons, tossed with our own honey mustard dressing - \$7

## *House Specialties*

### **Chicken Pasta Bake**

Sautéed chicken breast, penne pasta, green onions, tossed with sundried tomatoes and Alfredo sauce, sprinkled with parmesan cheese & baked. Drizzled with a touch of pesto sauce & served with a house salad - \$12

### **Fish & Chips**

Cold water Cod fish battered and deep fried, served with fries, cole slaw or a house salad - \$10

### **Spaghetti and Meatballs**

Spaghetti with three beef meatballs, oven-baked & simmered in marinara - \$10

## *Sandwich Board*

*Served with your choice of French Fries, Cole Slaw or House Salad*

### **Build a Burger**

Grilled ground Angus beef topped with your choice of cheese, avocado, bacon, mushrooms or onions, served on a toasted bun - \$10

### **Hot Pastrami Sandwich**

Deli cut Pastrami topped with Swiss cheese, served on a grilled baguette - \$10

### **BBQ Chicken Breast Sandwich**

Grilled chicken breast drizzled with BBQ sauce and topped with Cheddar cheese, lettuce and tomatoes, served on a toasted bun - \$8

### **Chipotle Black Bean Burger**

Spicy bean and veggie patty served with lettuce, tomato, red onion, avocado, and chipotle mayonnaise, served on a toasted bun - \$8

### **Fish Tacos**

Two corn tortillas stuffed with grilled tilapia, topped with cole slaw, diced tomato, avocado and cilantro aioli - \$8

## *Dinner Entrees*

*All dinners are served with any 2 sides*

### **Chicken Parmesan - \$12**

A lightly breaded chicken breast topped with marinara sauce and melted mozzarella. Served with a side of spaghetti

### **Seared Atlantic Salmon**

Lightly dusted in flour, pan seared and glazed with soy sauce - \$16

### **Catch of the Day**

Fresh fish cooked to perfection - Market Price

### **New Orleans Style BBQ Shrimp**

Seasoned with Cajun Spices, Worcestershire Sauce and sautéed with onions, herbs & garlic-\$14

### **Filet of Beef Tenderloin**

8oz choice tenderloin seasoned with sea salt and grilled. Topped with a Béarnaise sauce - \$24

### **Double Cut Pork Chop**

12oz French cut pork chop pan seared and baked with a port glaze - \$18

### **New York Strip Sirloin**

12oz choice sirloin seasoned with sea salt and grilled. Topped with a mushroom demi glace - \$28

## *Sides*

**Mashed skin on red potatoes • Mushroom Risotto  
Wild Rice • French Fries • House Salad • Cole Slaw  
Vegetable of the day • Caesar Salad**

20% Gratuity is Added to Parties of 6 or More  
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork,  
poultry or shellfish reduces the risk of food borne illness.*