

DINNER MENU

APPETIZERS

Flatbread Pizza

Baked crispy flatbread with chicken, artichokes, spinach and alfredo sauce. \$7

Pork Belly

Seared pork belly on top roasted jalapeño smoked cheddar Polenta with Chipotle honey glaze. \$8

Fried Mozzarella

Fried Mozzarella on top a bed of marinara sauce. \$8

Bacon Jam

House made bacon jam with a Brie and cream cheese mixture, served with grilled french bread. \$8

Crispy Thai Shrimp

Crispy shrimp tossed in a sweet chili sauce. \$10

Shrimp Cocktail

Six shrimp served with house made zesty cocktail sauce. \$10

SALADS & SOUPS

Make any salad vegetarian. Please ask server.

Wedge Salad

Applewood bacon, bleu cheese, tomato, cucumber, carrots, red onion and balsamic vinaigrette dressing. \$5

California Chicken Salad

Grilled chicken with strawberries, mandarin oranges, lettuce, Swiss cheese, pecans and poppy seed dressing. \$11

Broiled Salmon Salad

Fresh Bay of Fundy salmon sitting atop a bed of spring mix with tomato, green onions, shredded carrots and parmesan cheese. \$13

Caesar Salad

Traditional Caesar tossed in house made caesar dressing. \$8

Add Chicken \$3 | Add Salmon \$4 | Add Shrimp \$5

Crispy Chicken Salad

Fresh crispy chicken strips cut and put atop romaine lettuce, with shredded cheddar cheese, tomatoes, fresh bacon bits and red onion. \$11

French Onion Soup
\$3

Soup Of The Day
Bowl \$4 | Cup \$2.50

FRESH SIDES

Baked Potato

Baked Sweet Potato

French Fries

Kettle Chips

ENTRÉES

All entrées served with soup or salad.

Filet Mignon

Filet grilled to your liking, served with roasted yukons, vegetable of the day, demi glace.
6oz. \$22 | 8oz. \$26

8oz. Coulotte Sirloin

8oz. sirloin grilled to your liking, served with French fries, vegetable and house steak sauce. \$15

14oz. Ribeye

Grilled ribeye topped with roasted garlic butter, served with smoked cheddar mashed potatoes and vegetable with demi glace. \$25

12oz. New York Strip

Grilled New York strip, served with roasted yukons, vegetable and demi glace. \$24

Smoked Pork Chop

Grilled smoked pork chops topped with Fuji apples, cider maple glaze, roasted yukons and vegetable. \$16

Pork Tenderloin

Grill pork tenderloin in a balsamic marinade with mushroom demi, garlic mashed potatoes and vegetable. \$18

Coconut Shrimp

Fried coconut shrimp served with a raspberry horseradish dipping sauce, parmesan risotto and vegetable. \$18

Chili Lime Salmon

Grilled salmon served with a chili lime glaze, parmesan risotto, and vegetable. \$18

Florentine Salmon

Grilled salmon served with a Florentine sauce, parmesan risotto, and vegetable. \$18

Sautéed Lake Perch

Sautéed lake perch served with parmesan risotto and vegetable. \$18

Airline Chicken Breast

Brined airline breast served with garlic mashed potatoes, vegetable and chicken demi. \$14

Chicken Andouille Pasta

Chicken and Andouille sausage with peppers and onions, penne pasta tossed in cajun-adobo alfredo sauce topped with fried okra. \$14

Shrimp & Scallop Pasta

Seared shrimp and scallops tossed in linguini with a garlic butter wine sauce. \$18

Roasted Veggies & Quinoa

Roasted seasonal vegetables served with vegetable Quinoa and a balsamic reduction. \$12

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