

SOUPS CHICKEN TORITILLA  MARCH 28TH, 2025	<u>CUP</u> 4.99	BOWL 6.99
NEW ENGLAND CLAM CHOWDER	6.99	8.99
APPETIZERS —	1	
Honey Chipotle Wings Fresh Jumbo Chicken wings tossed in our housemade Buffalo sauce; s sticks and Bleu Cheese dressing.	ERVED WITH CELERY	15.99
Fried Calamari Served with Marinara sauce.		16.99
<b>Crab stuffed Mushrooms</b> Topped with havarti cheese and baked in white wine and butter.		16.99
<b>Steamed Mussels</b> Fresh Maine mussels steamed in white wine with butter, garlic, and le Sundried tomato bread.	emon. Served with	16.99
FEATURES —		
Duck Marsala Pasta Chargrilled duck breast thinly sliced and served over angel Hair to wine sauce with mushrooms, onions, roasted garlic, and fresh basil.	ossed in a Marsala	33.99
RACK OF LAMB WITH PORT WINE SAUCE GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOI PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUN-DRIED TOMATOES, BASIL, OR ROASTED GARLIC.		38.99
BARBEQUE BEEF RIBS  A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SI	de and coleslaw	23.99
CHESAPEAKE BAY ROCKFISH & SHRIMP Fresh Virginia rockfish sauteed in white wine with shrimp, butter, leadersley.	mon, garlic and	30.99
SCALLOPS NORFOLK SEA SCALLOPS SAUTEED IN BUTTER WITH WHITE WINE, LEMON, GARLIC, OLD BA TOPPED WITH PANKO BREAD CRUMBS AND BAKED TIL BUBBLY AND GOLDEN BR		38.99
San Antonio Chicken Chicken Breast caramelized with our homemade BBQ sauce; topped v bacon and melted Cheddar Cheese, scallions, and tomato.	vith Applewood	23.99
Honey Chipotle Baby Back Ribs A half rack of our baby back ribs carmalized in a honey chipo with your choice of side and coleslaw	tle sauce. Served	22.99
VEGETABLE OF THE DAY COUNTRY STYLE GREEN BEANS		
WINE		
TERRY'S SANGRIA A BLEND OF CHILLED RED WINE WITH VARIOUS FLAVORED BRANDIES AND FRU WITH A SPLASH OF SPRITE.	it juices. Topped	9.99
BEER		
Blue Mountain Monticello Ale This special new ale features flavorful hints of honey from Montici Farm. Lightly hopped and a brilliant copper hue.	ello's own Tufton	6.99