



## DINNER FEATURES APRIL 15, 2025

### SOUPS

**CHICKEN TORTILLA**

**CUP BOWL**  
**5.99 7.99**

**NEW ENGLAND CLAM CHOWDER**

**6.99 8.99**

### APPETIZERS

**BUFFALO WINGS**

FRESH FRIED CHICKEN WINGS TOSSED IN BUFFALO SAUCE AND SERVED WITH CELERY AND BLEU CHEESE.

**15.99**

**CHICKEN SATAY**

SERVED OVER RICE WITH A THAI PEANUT SAUCE

**15.99**

### FEATURES

**POTATO CRUSTED COD**

PAN-FRIED CRISPY POTATO CRUSTED ALASKAN COD SERVED OVER A WHITE WINE PARMESAN CREAM SAUCE.

**21.99**

**DUCK WITH MUSHROOM AND CHEESE RAVIOLI**

THINLY SLICED DUCK BREAST OVER WILD MUSHROOM AND CHEESE STUFFED RAVIOLI TOSSED IN A MADEIRA SAUCE WITH MUSHROOMS, ONIONS, GARLIC, AND FRESH BASIL.

**34.99**

**BARBEQUE BEEF RIBS**

A HALF RACK OF OUR BARBEQUED BEEF RIBS SERVED WITH YOUR CHOICE OF SIDE AND COLE SLAW.

**25.99**

**BLACKENED FRESH YELLOWFIN TUNA**

CAJUN SPICED TUNA TOPPED WITH AN AVOCADO & TOMATO SALSA.

**25.99**

**RACK OF LAMB WITH PORT WINE SAUCE**

GRILLED ROSEMARY RED WINE MARINATED NEW ZEALAND SPRING LAMB CHOPS SERVED OVER A PORT WINE MUSHROOM SAUCE WITH ONIONS, SUN-DRIED TOMATOES, BASIL, OREGANO, AND ROASTED GARLIC.

**38.99**

**STUFFED TROUT**

FRESH CAROLINA TROUT STUFFED WITH CRAB IMPERIAL, AND SERVED OVER A WHITE WINE PARMESAN CREAM SUACE.

**29.99**

**CAJUN CATFISH & SHRIMP**

CAJUN BRONZED FRESH VIRGINIA CATFISH TOPPED WITH SHRIMP, AND SAUTEED IN A WHITE WINE LEMON BUTTER GARLIC SAUCE WITH SCALLIONS AND TOMATOES.

**21.99**

### VEGETABLE OF THE DAY HONEY-HERBED BABY CARROTS

**GLASS**

**FINCA WOLFFER WHITE WINE MENDOZA**

**8.99**

AN ELEGANT AND VIBRANT WINE WITH BEAUTIFUL AROMAS OF CITRUS, PEACH AND A HINT OF GOOSEBERRIES, LEMONS AND RIPE KIWI FROM THE ARGENTINIAN COUNTRYSIDE.

**ROTATING TAP: BLUE MOUNTAIN ROCKFISH WHEAT**

**7.99**

OUR ODE TO BEACHES, BARBECUES, AND LAZY RIVER FLOATS. THIS ALE MELTS CLASSIC WHEAT BEER FLAVORS WITH CITRUS UNDERTONES FOR A FLAVORFUL BUT LIGHT SUMMER BREW.

**ALL MERCHANDISE 20% OFF EXCLUDING FOOD ITEMS.**