

DINNER FEATURES

JULY 12, 2026

SOUPS

NEW ENGLAND CLAM CHOWDER

CHICKEN CHILI

TOPPED WITH SOUR CREAM, MONTEREY JACK AND CHEDDAR CHEESE.

CUP

6.99

BOWL

8.99

5.99

7.99

APPETIZERS

15.99 BUFFALO WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN BUFFALO SAUCE. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS.

15.99 FRIED CALAMARI

SERVED WITH MARINARA SAUCE.

15.99 STEAMED CANADIAN MUSSELS

FRESH PRINCE EDWARD ISLAND MUSSELS STEAMED IN WHITE WINE WITH LEMON, BUTTER, GARLIC, AND PARSLEY. SERVED WITH SUNDRIED TOMATO TOAST.

15.99 CHICKEN CHILI NACHOS

CORN CHIPS TOPPED WITH CHICKEN CHILI, MONTEREY JACK, CHEDDAR CHEESE, JALAPENOS, SOUR CREAM, AND GUACAMOLE. SERVED WITH A SIDE OF SALSA.

FEATURES

32.99 GRILLED SIRLOIN

CHARGRILLED HAND CUT 10 OUNCE SIRLOIN SERVED WITH YOUR CHOICE OF SIDE AND A HOUSE SALAD.

27.99 CHICKEN SHRIMP AND PORTOBELLO MUSHROOM LINGUINI

CHARGRILLED CHICKEN, SHRIMP, PORTOBELLO MUSHROOMS, SPINACH, ROASTED RED PEPPERS, AND ONIONS SAUTEED IN A CREAMY WHITE WINE SAUCE WITH BASIL, AND ROASTED GARLIC; TOSSED WITH LINGUINI AND TOPPED WITH FRESH PARMESAN CHEESE.

40.99 DUCK MARSALA WITH GNOCCHI

CHARGRILLED DUCK BREAST OVER ASIAGO CHEESE STUFFED GNOCCHI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOM, ONIONS, ROASTED GARLIC, AND FRESH BASIL.

30.99 CARIBBEAN TUNA

PAN-SEARED CARIBBEAN JERK SPICED FRESH OUTER BANKS YELLOWFIN TUNA TOPPED WITH A MANGO-PINEAPPLE SALSA WITH JALAPENO, SERRANO, CILANTRO, LIME, RED ONIONS, AND RED BELL PEPPER.

27.99 BACON WRAPPED MONKFISH PROVENCAL

FRESH ATLANTIC MONKFISH WRAPPED WITH APPLEWOOD SMOKED BACON AND SAUTÉED IN OLIVE OIL AND TOPPED WITH A WHITE WINE, LEMON SAUCE WITH ROMA TOMATOES, ONIONS, GARLIC, AND FRESH BASIL. FINISHED WITH WHOLE BUTTER.

38.99 CRAB STUFFED RAINBOW TROUT

PAN-FRIED FRESH CAROLINA MOUNTAIN RAINBOW TROUT STUFFED WITH CRAB IMPERIAL OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE.

27.99 VEAL PARMESAN

PANKO BREADED VEAL CUTLET TOPPED WITH MOZZERELLA CHEESE BAKED IN MARINARA SAUCE OVER ANGEL HAIR PASTA, TOPPED WITH PARMESAN CHEESE.

21.99 KOREAN BARBECUED PORK BELLY

KOREAN BBQ GLAZED PORK BELLY SERVED OVER RICE WITH ONION, RED BELL PEPPER, ZUCCHINI, MUSHROOMS, CARROTS BROCCOLI, AND MUSHROOMS TOSSED IN A GINGER SOY SAUCE. SERVED WITH A HOUSE SALAD.

26.99 CAJUN RED SNAPPER WITH SHRIMP

BLACKENED RED SNAPPER TOPPED WITH SHRIMP SAUTEED IN WHITE WINE BUTTER SAUCE WITH SCALLION AND TOMATOES

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

BEER & WINE

9.99 DA MILANO BARBERA D' ASTI

HINTS OF CURRANT, VIOLET, AND CHERRY WITH A TOUCH OF VANILLA, WITH A LONG AND PERSISTENT FINISH. PAIR WITH RED MEATS AND AGED CHEESES.

6.99 BROTHER'S CRAFT BREWING SKYLINE FALLS

HAZY IPA WITH LAYERS OF TROPICAL FRUIT AND FLORA. STONE FRUITS, MELON, CITRUS JUICE, & ZEST STEER TOWARD LEMON-LIME, AND A LIGHTLY HERBAL ZING.