

DINNER FEATURES

JULY 14, 2026

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP

6.99

BOWL

8.99

CHICKEN CHILI

5.99

7.99

TOPPED WITH SOUR CREAM, MONTEREY JACK AND CHEDDAR CHEESE.

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.

35.99 GRILLED SWORDFISH

FRESH CHARGRILLED SWORDFISH TOPPED A TROPICAL SALSA PREPARED WITH KIWI, MANGO, PINEAPPLE, JALAPENO, SERRANO, CILANTRO, LIME, RED ONION, AND RED BELL PEPPER.

42.99 SCALLOPS NORFOLK

FRESH OUTER BANKS SEA SCALLOPS SAUTEED IN A WHITE WINE, LEMON BUTTER SAUCE WITH GARLIC, OLD BAY, AND FRESH PARSLEY TOPPED WITH PANKO BREAD CRUMBS AND BROILED UNTIL GOLDEN BROWN. SERVED WITH CHOICE OF SIDE.

27.99 VEAL PARMESAN

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

20.99 KOREAN BARBECUED PORK BELLY

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

30.99 BLACKENED YELLOWFIN TUNA

CAJUN SPICED FRESH ATLANTIC TUNA GRILLED AND TOPPED WITH SUN-DRIED TOMATO BASIL BUTTER

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.