

DINNER FEATURES

JULY 21, 2026

SOUPS

CRAB AND ROASTED CORN CHOWDER

CUP
7.99

BOWL
9.99
7.99

FRENCH ONION SOUP

TOPPED WITH CROUTONS AND MELTED PROVOLONE CHEESE .

APPETIZERS

15.99 JAMAICAN JERK WINGS

FRESH JUMBO CHICKEN WINGS TOSSED IN JAMAICAN JERK SAUCE. SERVED WITH RANCH DRESSING AND CELERY STICKS.

15.99 PASTRAMI SMOKED SALMON

COLD SMOKED PASTRAMI STYLE FRESH MAINE SALMON SERVED WITH FRENCH BAGUETTE, WHOLE GRAIN MUSTARD, DICED RED ONION, AND CAPERS.

15.99 STEAMED MUSSELS

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

FEATURES

35.99 PAN-FRIED QUAIL

TWO PAN-FRIED QUAIL OVER A CREAMY SAGE COUNTRY GRAVY WITH A CHOICE OF SIDE AND A HOUSE SALAD.

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 POTATO CRUSTED GROUPER

CRISPY POTATO CRUSTED GROUPER OVER A WHITE WINE PARMESAN CREAM SAUCE. SERVED WITH A SALAD AND CHOICE OF SIDE.

28.99 CHICKEN AND SHRIMP TORTELLONI

CHARGRILLED CHICKEN, SHRIMP, MUSHROOMS, GRILLED ZUCCHINI, GRAPE TOMATOES, AND ONIONS TOSSED WITH CHEESE STUFFED TORTELLONI IN A CREAMY WHITE WINE FONTINA CHEESE SAUCE WITH BASIL & GARLIC. SERVED WITH A HOUSE SALAD.

26.99 FISH AND CHIPS

CRISPY FRIED VIENNA LAGER BATTERED FRESH ATLANTIC COD SERVED WITH FRENCH FRIES, COLE SLAW, TARTER SAUCE, AND MALT VINEGAR.

42.99 RACK OF LAMB WITH MINT CHUTNEY

CHARGRILLED ROSEMARY, RED WINE, AND FRESH MINT MARINATED FULL RACK OF NEW ZEALAND SPRING LAMB SERVED OVER RICE WITH A SIDE OF INDIAN SPICED MINT AND CORIANDER CHUTNEY. SERVED WITH A HOUSE SALAD.

28.99 BLACKENED TUNA WITH SUNDRIED TOMATO-BASIL BUTTER

PAN-SEARED CAJUN SPICED FRESH ATLANTIC YELLOWFIN TUNA TOPPED WITH SUNDRIED TOMATO-BASIL BUTTER. SERVED WITH CHOICE OF SIDE AND A HOUSE SALAD.

28.99 SWORDFISH ANGELICA

CHARGRILLED FRESH ATLANTIC SWORDFISH OVER ANGEL HAIR PASTA TOSSED IN SUNDRIED TOMATO HERB BUTTER WITH ROASTED RED PEPPERS, PARMESAN CHEESE, SCALLIONS, AND TOMATOES. SERVED WITH A HOUSE SALAD.

42.99 SCALLOPS NORFOLK

FRESH MAINE SEA SCALLOPS TOPPED WITH BREAD CRUMBS BAKED IN WHITE WINE WITH BUTTER, LEMON, AND OLD BAY SEASONING. SERVED WITH A SIDE AND HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

WINE SPECIALS

8.99 HESS 2024 SHIRTAIL RANCHES CHARDONNAY

A CRISP, CALIFORNIA WHITE WINE FROM MONTEREY COUNTY. IT FEATURES BRIGHT LEMON-LIME, APPLE, AND SUBTLE TROPICAL NOTES, WITH A CLEAN FINISH AND BALANCED ACIDITY

10.00 TERRY'S SANGRIA

CHILLED RED WINE MIXED WITH A BLEND OF FLAVORED BRANDIES AND SWEET JUICES. TOPPED WITH A SPLASH OF SPRITE.