

DINNER FEATURES

AUGUST 23, 2026

SOUPS

CREAMY SHRIMP AND ROASTED CORN

CUP

6.99

BOWL

8.99

BEEF, PORK, AND CHICKEN BRUNSWICK STEW

5.99

7.99

APPETIZERS

15.99 BUFFALO WINGS

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

13.99 CHESAPEAKE BAY SMOKED BLUEFISH DIP

CHILLED CREAMY FRESH CHESAPEAKE BAY BLUEFISH DIP WITH LEMON, HORSERADISH, AND DILL. SERVED WITH TOASTED FRENCH BAGUETTE, CARROTS, AND CELERY.

15.99 STEAMED MUSSELS

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

FEATURES

38.99 FILET MIGNON, SHRIMP, AND ANDOUILLE SAUSAGE ETOUFFEE

CHARBROILED FILET MIGNON OVER RICE SMOTHERED IN A SPICY ETOUFFEE SAUCE WITH SHRIMP, ANDOUILLE SAUSAGE, MUSHROOMS, BELL PEPPERS, ONIONS, AND CELERY. SERVED WITH A HOUSE SALAD.

28.99 TUSCAN PORK LINGUINI

CHARGRILLED TUSCAN SPICED PORK TENDERLOIN OVER LINGUINI TOSSED IN A SMOKED GOUDA CHEESE- BRANDY CREAM SAUCE WITH MUSHROOMS, ONIONS, GARLIC, AND BASIL. TOPPED WITH PARMESAN AND SERVED WITH A HOUSE SALAD.

40.99 DUCK MARSALA WITH ASIAGO STUFFED GNOCCHI

CHARGRILLED DUCK BREAST OVER ASIAGO STUFFED GNOCCHI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND BASIL. SERVED WITH A HOUSE SALAD.

30.99 BACON WRAPPED MONKFISH PROVENCAL

APPLEWOOD SMOKED BACON WRAPPED FRESH MONKFISH SAUTEED IN A WHITE WINE BUTTER SAUCE WITH ONIONS, ROMA TOMATOES, BASIL, AND GARLIC. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

34.99 CHARGRILLED SIRLOIN

HAND-CUT 10 OZ. GRILLED SIRLOIN SERVED WITH A CHOICE OF SIDE AND HOUSE SALAD.

38.99 SCALLOPS AND SHRIMP WITH BUTTERNUT SQUASH RAVIOLI

SEA SCALLOPS AND SHRIMP SAUTEED IN A CREAMY WHITE WINE LEMON SAUCE WITH BASIL, GARLIC, AND PARMESAN CHEESE TOSSED WITH BUTTERNUT SQUASH AND CARAMELIZED ONION RAVIOLI. SERVED WITH A HOUSE SALAD.

48.99 FILET MIGNON

HAND-CUT CHARGRILLED 7 OZ. FILET MIGNON SERVED WITH A CHOICE OF SIDE AND HOUSE SALAD.

38.99 CRAB STUFFED TROUT

PAN-SEARED RAINBOW TROUT STUFFED WITH CRAB IMPERIAL AND SERVED OVER A WHITE WINE PARMESAN CHEESE CREAM SAUCE. SERVED WITH YOUR CHOICE OF SIDE AND A HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE GREEN BEANS

DRINK SPECIAL

8.99 TERRY'S SANGRIA

A BLEND OF FLAVORED BRANDIES, CHILLED RED WINE AND FRESH JUICES, CINNAMON AND CLOVES.

9.99 SAINT CLAIR 2025 SAUVIGNON BLANC

A VIVID, JUICY WHITE WINE. IT FEATURES A PALE STRAW COLOR WITH PUNGENT AROMAS OF PASSIONFRUIT, GRAPEFRUIT, AND BLACKCURRANT, LAYERED WITH HERBACEOUS NETTLE AND A DISTINCT SALTY MINERALITY ON A CRISP, LINGERING FINISH