

DINNER FEATURES

AUGUST 8, 2026

SOUPS

POTATO LEEK

CUP BOWL

5.99 7.99

THAI CURRY CHICKEN AND PEANUT SOUP

5.99 7.99

TOPPED WITH CRUSHED ROASTED PEANUTS AND SLICED SCALLIONS

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 A SIDE OF MARINARA SAUCE.

15.99 STEAMED MUSSELS

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

FEATURES

28.99 TUSCAN CHICKEN, SHRIMP, AND ITALIAN SAUSAGE LINGUINI

GRILLED CHICKEN BREAST, SHRIMP, ITALIAN SAUSAGE, SPINACH, SUNDRIED TOMATOES, MUSHROOMS, ONIONS, ROASTED RED PEPPERS, ROASTED GARLIC, AND BASIL SAUTEED IN A WHITE WINE-LEMON CREAM SAUCE. TOSSED WITH LINGUINI AND TOPPED WITH PARMESAN CHEESE.

32.99 CHARGRILLED SIRLOIN

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

48.99 RACK OF LAMB WITH PORT WINE SAUCE

CHARGRILLED RACK OF NEW ZEALAND SPRING LAMB MARINATED WITH RED WINE, GARLIC, ROSEMARY, AND CRACKED BLACK PEPPER SERVED OVER A PORT WINE SAUCE WITH MUSHROOMS, ONIONS, SUNDRIED TOMATOS, ROASTED GARLIC, AND FRESH BASIL. SERVED WITH A HOUSE SALAD

44.99 SCALLOPS NORFOLK

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

40.99 CHARGRILLED DUCK WITH WILD MUSHROOM RAVIOLI

CHARGRILLED DUCK BREAST SLICED THIN SERVED OVER A WILD MUSHROOM RAVIOLI TOSSED IN A MARSALA WINE SAUCE WITH MUSHROOMS, ONIONS, ROASTED GARLIC, AND FRESH BASIL. SERVED WITH A HOUSE SALAD.

28.99 BLACKENED GROUPER AND SHRIMP JAMBALAYA

BLACKENED GROUPER, SHRIMP, ANDOUILLE SAUSAGE, AND RICE SIMMERED IN A JAMBALAYA SAUCE WITH BELL PEPPERS, ONIONS, CELERY, TOMATOES, AND MUSHROOMS. SERVED WITH A HOUSE SALAD.

38.99 MARYLAND CRAB STUFFED IDAHO TROUT

PAN-FRIED FRESH RAINBOW TROUT STUFFED WITH FRESH MARYLAND CRAB IMPERIAL. SERVED WITH A CHOICE OF SIDE AND A HOUSE SALAD.

VEGETABLE OF THE DAY - COUNTRY STYLE LIMA BEANS

DRINK SPECIALS

8.99 JOSH CELLARS SEASWEPT

PINOT GRIGIO AND SAUVIGNON BLANC BLEND WITH VIBRANT AROMAS OF CITRUS AND BLOSSOM, WITH HINTS OF FRESH CUT GRASS AND GREEN MELON.

7.99 ACE HIGH IMPERIAL PEACH CIDER

RIPE PEACHES AND SEMI-DRY APPLES COME TOGETHER IN THIS LUSH IMPERIAL POUR WITH SUN-SOAKED FLAVOR, TROPICAL DEPTH AND A SMOOTH FINISH THAT LINGERS LIKE A WARM SUMMER.

10.00 TERRY'S SANGRIA

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