



PUB APPETIZERS

French Onion Gratin Crock 7

Caramelized onions, beef broth, sherry, garlic croutons, provolone and Swiss

Seafood Chowder Cup 7 | Bowl 9

Clams, shrimp, scallops, bacon, cream and potatoes

Soup du Jour Cup 5 | Bowl 7

Ask your server about the Chef's daily creation

Chicken Tenders 13

5 pieces with BBQ sauce served with French Fries

Mozzarella Sticks 9

5 pieces served with Marinara sauce

Potato Skins 12

Bacon, cheddar, scallions, sour cream

Famous Quesadilla 14

Grilled chicken, cheddar cheese, peppers, onions, and bacon (sides of salsa and sour cream)

Mediterranean Flatbread 13

Portobello with sundried tomatoes, capers, fresh herbs, crumbled goat and mozzarella cheese

Lemon Ricotta Crostini 13

Toasted baguette, lemon-basil ricotta, oven dried tomato, shaved parmesan and balsamic reduction

Pane a Bolle 12

Local Artisan Bread with homemade spicy marinara

ENTRÉE SALADS

Granny Apple Chicken 16

Mixed greens, candied walnuts, bleu cheese, cider vinaigrette and grilled chicken breast

Greek Salad 12

Icicle lettuce, grape tomato, kalamata olive, feta, pepperoncini, cucumber and house made Greek dressing

Salmon Caesar 17

Crisp romaine, asiago, garlic croutons, house Caesar dressing, 4 oz. grilled salmon

Grilled Romaine Wedge with Tenderloin 19

Grape tomatoes, cucumbers, crumbly bleu, BBQ bacon, Balsamic and 4 oz. grilled tenderloin

WINGS

Mild, Medium, Hot, Char-B-Q, Honey Country

Served with celery, carrots and bleu cheese

Bone-In Jumbo Roasters 6 for **11.50** | 12 for **18.50**

Boneless Wings ½ lb. for **11.50** | 1 lb. for **18.50**

SANDWICHES

Includes our crispy battered fries. Substitute onion rings or sweet potato fries for \$3.00 more.

Build Your Own Burger or Chicken 16

8 oz. Angus beef or Chiavetta's chicken with lettuce, sliced onion and tomato. Served on a twist roll

Add Bacon 2

Additional Toppings .50 each

Cheddar, Swiss, American, Havarti, Provolone, Grilled Onions, Peppers, Sautéed Mushrooms, Meat Hot Sauce

PB & J Burger 16

Seasoned Ground Beef Patty with Blueberry-Jalapeño Jam, House Peanut Butter & Bacon on Banana Brioche

Club Sandwich 15

Choose ham, turkey, or both, with a selection of toasted bread

Beef on Weck 18

Shaved prime rib on a Kimmelweck roll with crispy onions, served with au jus and horseradish cream

Banh Mi 16

Vietnamese Seasoned Ground Pork Patty with Carrot & Daikon Slaw, Fresh Jalapeño, Cilantro & Sriracha Aioli

Multigrain Turkey Melt 16

Sliced Roasted Turkey Breast with Havarti Cheese, Spinach & Tomato-Fennel Jam on Toasted Multigrain Bread

California Reuben 16

Roast turkey, Swiss, 1000 Island dressing, coleslaw, guacamole and marble rye

Pastrami Reuben 16

Pastrami, dill havarti, pickled onions, kraut, 1000 Island, honey mustard and marble rye

ALL DAY OFFERINGS

FEATURING HOMESTYLE SELECTIONS

Available for Lunch and Dinner

Please ask your server about today's special offerings.

Ahi Poke Bowl 25

Spicy soy and sesame marinated sashimi grade tuna, coconut rice, pickled carrot, daikon and onion slaw, cucumbers, avocado and crispy fried wonton

Chimichurri Grilled Sirloin 30

8 oz. sirloin, lemon and herb smash potatoes, grilled asparagus and demi glace

Shadow Lake French 26

Egg battered and pan fried Alaskan cod, wild rice pilaf, seasonal vegetable and a lemon sherry butter sauce

Frutti di Mare 26

Shrimp, little neck clams, mussels, arugula, smoked tomatoes, and braised leeks over linguine with a saffron cream sauce

Teriyaki Glazed Salmon 29

8 oz., spring soba noodle salad with orange sesame soy vinaigrette

Pork Chop 26

Jerk marinated, black beans and rice, tropical salsa, and seasonal vegetable

Prime Rib Available on Fridays after 5:00 P.M. 32

Slow cooked and served with Chef's choice potato and seasonal vegetable

Fish Fry

Available on Fridays for Lunch and Dinner. 18

Served beer battered or broiled with French fries, coleslaw, lemon and tartar sauce