

Entrée's of Distinction

Penne Pasta with Grilled Chicken 15

Broccoli in a parmesan cream sauce

Rigatoni Pasta Bolognese 14

Homemade meat sauce with red wine rosemary and milk served with garlic bread

Baked Local Cod 16

Seasoned cracker crumbs served with rice and Chef's vegetables.

Fish & Chips 14

Beer batter or English batter with cole slaw and tartar sauce.

Roasted Semi Boneless Half Chicken 17

Mashed potato, Chef's vegetables, sauce naturale and tomato bruschetta.

Open Fire Grilled Certified Black Angus Rib Eye Steak 27

With mushroom, cipollini onions, demi glace served with baked potato and sautéed vegetables

Chef's Specialties

All Specialty Meals Served with Choice of Soup or Salad.

Honey Almond Crusted Salmon 19

Chef's potato and vegetables with lime buerre blanc.

Lobster Stuffed Wild Caught Salmon 25

Sautéed baby spinach, pan roasted lobster cake and dijon bur blanc

Mixed Seafood Risotto 21

Littleneck clams, sea scallops, shrimp and lobster tossed with an Italian short grain rice, plum tomato, garlic and parmesan cheese and crushed red pepper flakes.

Lobster Ravioli 19

Sundried tomato and scallions in a creamy lobster sauce topped with shaved parmesan cheese.

Smothered Cod 23

Local cod with shrimp, scallops and butter clams with shallots, garlic, plum tomato broth served with potato wafers

Country Club Grilled New York Sirloin 26

Served with chef's vegetables and potato with red wine demi glace

Pan Roasted Center Cut Filet Mignon 28

Puree potato and chef's vegetables served with roasted garlic beef sauce and crispy onion hay.

Pan Roasted Veal Chop 30

Mushroom risotto, sautéed asparagus and porcini demi glace

Braised Lamb Shank 24

Roasted root vegetables, port wine demi glace served with puree potato

Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness. Before placing your order please inform your server if a person in your party has a food allergy