

Starters

Butternut Squash Bisque 10

Tuna Tartare 19

sushi grade tuna diced with ginger, avocado, cucumbers, asian spices on a crispy won ton chip

Crab Cake 19

jumbo lump blue crab, old bay remoulade, marinated tomatoes

Wild Mushroom Arancini 16

risotto fritters with mushroom, garlic, parmesan~served with garlic aioli

Appetizer Salads

Harvest Salad 15

romaine, tomatoes, cucmbers, baby beets, blueberries, bleu cheese, pumpkin seeds, champagne vinaigrette

Caesar Salad 15

Entrees

Catch of the Day 40

fresh catch pan seared, champagne buerre blanc, wild rice quinoa blend, winter roasted vegetables

Seafood Pasta 38

seared scallops, shrimp, clams, crab served over linguini with spinach, tomatoes, garlic, shallots, butter, white wine, lemon

Stuffed Squash 31

butternut squash stuffed with vegetarian succotash topped with a strawberry compote, served with roasted potatoes

Surf & Turf m/p

8oz filet mignon & 7 oz lobster tail, baked potato, broccolini

Prime Rib 49

roasted prime rib, horseradish cream, au jus, baked potato, haricot vert

Delmonico Steak 59

16 oz bone in prime delmonico steak, black peppercorn, garlic mashed potatoes, asparagus

Turkey Dinner 32

roasted turkey, stuffing, gravy, green beans almondine, yukon potato puree

*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know. 20% gratuity will be added to parties of 8 or more.