



FEATURING


Boar's Head
MEATS

Appetizers

Pastry Wrapped Brie

Baked to a golden brown, presented with fruit preserves.... \$ 11.95

Escargot

French snails baked in a garlic, white wine, butter and served with French bread.... \$ 11.95

Mushroom & Artichoke Melange

Sautéed with fresh cracked pepper and a fresh balsamic vinaigrette on cucumber noodles.... \$ 9.95

Shrimp Cocktail

Jumbo shrimp garnished with fresh house made cocktail sauce.... \$ 12.95

Maryland Style Crab Cakes

Lump crab meat seasoned and sauteed. Plated on a bed of field greens drizzled with a white wine butter sauce.... \$ 16.95

Calamari Fritti

Served with a sweet chili dipping sauce.... \$ 9.95

Chicken Black Bean Quesadilla

Chicken, cheddar, and black bean salsa served with sour cream ... \$ 8.95

Asian Chicken Dumplings

With a sweet chili dipping sauce.....\$ 7.95

Spicy Fried Green Beans\$ 6.95

Jumbo Hot wings

12\$ 8.95 24\$ 15.95

House Chips\$ 5.95

Salads

Field Greens.....\$ 6.75

Caesar.....\$ 6.75

Wedge Salad

Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, and ranch dressing\$ 8.95

Sandwiches

All served with a choice of pasta salad, potato salad, coleslaw, steak fries. Sweet potato fries \$1.00

French Dip

French hoagie, Swiss cheese, au jus.... \$ 10.95

Fried Tilapia Sandwich

House made tartar on the side..... \$ 10.95

Reuben

Jewish Rye, Swiss cheese, sauerkraut, corned beef, Thousand Island upon request.... \$ 10.95

***1/2 Pound Sirloin Burger**

Lettuce, tomato, onion strings and pickle on the side.... \$10.95

Add cheese, bacon, or sautéed mushrooms .75 each

Chicken Sandwich (grilled)

On a bun \$10.95

Add teriyaki and swiss cheese..... \$ 1

Soups

CUP \$ 4.50 BOWL \$ 7

Soup Du Jour

Crab & Corn Chowder

Johnnys Potato Bacon

New England Clam Chowder

House Made Chili

Cheddar & onion on the side

Black Bean & Andouille Sausage

Rice, onion & sour cream on side

BOWL \$ 7

French Onion (Served in bowl only)



WE ID EVERYONE

DOWNSTAIRS DINNER

Flame Grilled, Pan Roasted

Entrees

All entrees served with sautéed seasonal vegetables and choice of mashed potatoes, roasted red potatoes, or a blended wild rice

- *Filet Mignon... Barrel cut 8oz with a red wine demi glaze... \$ 31.95**
- *New York Strip... 12oz flame seared strip... \$ 26.95**
- Lamb Shank... With red wine demi-glaze... \$ 21.95**
- *Lamb Lollipops... Petite rack-cut lamb chops with a teriyaki glaze... \$ 24.95**
- *Sirloin & Crab Stuffed Shrimp... 5oz Sirloin steak... \$ 24.95**
- *Pork Rib Chop... 12oz topped with caramelized apple cream... \$ 21.95**
- Stuffed Chicken Breast... Prosciutto, mozzarella, roasted red peppers, panko crusted... \$ 17.95**
- Scallops & Shrimp... Sautéed in white wine and garlic butter... \$ 24.95**
- *Dill Crusted Salmon... Cucumber infused, white wine butter sauce... \$ 20.95**
- Trout Almondine... Almond crusted Georgia Mountain trout with a citrus sauce... \$ 20.95**
- Chicken Parmesan... Topped with marinara and mozzarella over fettuccini pasta \$ 16.95**
- *Sirloin & Lobster..... Chargrilled Top Sirloin & Maine Lobster Tail, (Fried or Broiled)..... \$ 32.95**

Entree Salads

- Field Green or Caesar Entree Salad \$ 10.95** ** Add Chicken or Salmon ...\$4.95*

Salad Dressings: *Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Italian, Thousand Island, Caesar, and Our House Raspberry Honey Lime Vinaigrette., shredded cheese and croutons are available upon request*

***ADVISORY:
THESE FOODS CAN BE COOKED TO ORDER
CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH,
SHELLFISH, AND EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS**