

FRESH MADE SALADS

Add a Marinated Chicken Breast \$5.00 Add a Montreal Angus Sirloin \$7.00 Add Fries \$1.00

Steakhouse Caesar \$14.00

Juicy 6 oz Angus sirloin, caramelized onions, chopped bacon, on a bed of crisp romaine lettuce, topped with parmesan shavings, and crouton with Caesar dressing.

Prodotto \$10.00

Sliced pear, candied pecans, dried cranberry, roasted red pepper, red onions, cherry tomato and blue cheese crumble on a bed of Mixed greens.

Served with our house balsamic vinaigrette.

Farm Fresh \$7.50

A fresh blend of mixed greens and spinach topped with cherry tomato, cucumber, red onion, hard-boiled egg, shredded mozzarella and provolone with your choice of dressing.

CHEF'S SELECTION (available from 4 p.m. – 8 p.m.)

Our dinner entrees include your choice of a House Salad, Caesar Salad, Spinach Salad or a Cup of our Fresh Made Soup of the Day and our fresh Artisan Bread Loaf.

Served with a fresh vegetable and your choice of potato.

HADDOCK YOUR WAY \$17.00

Icelandic Haddock prepared to order. White Wine Baked, Au Gratin Crusted, Blackened, or Crispy Beer Battered.

ROSEMARY THYME CHICKEN \$19.00

10 oz Bone In Supreme Breast, basted in butter, herbs and garlic. Finished with a white wine sauce.

RIBEYE STEAK \$26.00*

12 oz Mid-West Angus beef served with sautéed wild mushrooms, and red eye jus.

ANGUS COULOTTE STEAK \$21.00

A Seared 8 oz Ranch Sirloin seasoned and finished with clarified butter.

CHICKEN PARMESAN \$17.00

Hand Breaded in Italian Seasonings with Marinara Sauce and topped with provolone and mozzarella cheeses. Served on a bed of fresh pasta.

CRAB CAKE DINNER \$22.00

Maryland Jumbo Lump Crab Cake pan seared and topped with a lemon butter sauce.

PLATTER STEAK \$17.00


Our Juicy 8 oz Thin Cut Sirloin seasoned and finished with clarified butter.

SIDES

Cup of Soup	\$3.50	Side Salad	\$4.50
Bowl of Soup	\$4.75	Coleslaw	\$2.50
French Fries	\$4.00		

*Indicates surcharge for lodge packages.

STARTERS

Panko Provolone Wheel	\$8.00	Fresh Cut Sea Salt Chips	\$6.50
Calamari Fritti	\$12.00	 Split Jalapeno Poppers	\$8.00
Lobster Queso	\$12.00	Onion Ring Stack	\$7.00

SIGNATURE SANDWICHES

All sandwiches are served with your choice of coleslaw, French fries or Fresh Made Sea Salt Chips. Substitute panko onion rings for \$1.50 or a side salad for \$3.50

SMOKED PORK \$9.00

Smoked pulled pork smothered in Kansas City BBQ sauce and topped with creamy coleslaw.

ANGUS STEAK PHILLY \$13.00

Smothered in House made American provolone cheese sauce, topped with caramelized onion, bell pepper and diced tomato.

TUNA MELT \$12.00

Cilantro tuna cake covered in melted swiss cheese with tomato. Served open faced on a toasted English muffin.

FRENCH DIP \$11.00

Angus Top Sirloin Steak topped with melted provolone cheese on a toasted baguette. Served with a side of au jus.

PESTO CHICKEN SANDWICH \$13.00

Marinated and grilled free-range chicken breast with fresh mozzarella, pesto sauce and roasted red pepper.

ICELANDIC HADDOCK \$13.00

Beer Battered Haddock, shredded lettuce, tomato, and caper-dill tartar sauce. Add cheese .75

COLOSSAL HAM & CHEESE \$9.00

Ham, Applewood Smoked Bacon, swiss, provolone, American cheese and tomato on grilled white bread.

CRAB CAKE SANDWICH \$14.00

Our own Lump Crab Cake, topped with shredded lettuce, tomato, and caper-dill tartar sauce.

SIGNATURE BURGERS

Our 8 oz. Gourmet Blend Burgers are served with your choice of coleslaw, French fries or Fresh Cut Sea Salt Chips. Substitute panko onion rings for \$1.50 or a side salad for \$3.50

CLASSIC BURGER \$10.00

Juicy Burger topped with fresh shredded lettuce, tomato, red onion, pickle and mayo. Add cheese .75

BACON BUFFALO CHEDDAR \$12.50

Spicy Buffalo cheddar jack, Applewood Smoked Bacon, shredded lettuce, tomato, red onion, pickle and mayo.

BIG BLUE \$13.00

Blue Cheese, Wild Mushrooms, Applewood Smoked Bacon, shredded lettuce and mayo.

THE RANCHER \$12.50

Panko breaded fresh mozzarella, hand breaded onion ring, and ranch dressing.

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

