

SEA

JUMBO-LUMP CRAB CAKE

Delicately seasoned, lightly sautéed and served with fresh-cut fries, cole slaw and herb emoullade...\$17.95
Twin Jumbo-Lump Crab Cakes... \$24.95

NORDIC SALMON

*Woodgrilled and served over buttermilk mashed potatoes, asparagus & finished with our mimosa vinaigrette...\$16.95**

SEARED DIVER SCALLOPS

Served over a shrimp and leek risotto cake, topped with cilantro-cashew pesto and finished with a light seafood broth...\$18.95

JAPANESE ROCKFISH

Pan-seared, served over a potato-scallion cake, woodgrilled asparagus and finished with a mushroom buerre blanc...\$19.95

BAKED TROUT & CRAB IMPERIAL

Served with fresh-cut fries & our tomato bruschetta insalatta...\$17.95

MAUI MAHI MAHI

Honey-ginger glazed on the woodgrill and served over basmati rice and topped with fresh pineapple relish...\$17.95

PACIFIC HALIBUT

Woodgrilled and served over buttermilk mashed potatoes, with sautéed vegetables and finished with a yellow corn coulis... \$19.95

YELLOWFIN TUNA PONZU

*Cracked black pepper crusted, seared RARE and served over a Nishiki rice cake with Asian slaw, miso-sake sauce and gingered ponzu...\$17.95**

BLACKENED SWORDFISH

Woodgrilled and served over buttermilk mashed potatoes with a homemade black bean ginger puree & roasted corn relish... \$17.95

BEER BATTERED FISH FRY

Fresh Boston Bluefish beer batter dipped, golden fried and served with fresh-cut fries, homemade cole slaw & our fresh herb remoulade...\$14.95

LAND

WOODGRILLED MOLASSES & RUM BRUSHED BABY-BACK RIBS

A full rack of "fall-off-the-bone" baby backs served with fresh-cut fries and creamy cole slaw...\$19.95

WOODGRILLED RIBEYE STEAK FRITES

*A 12oz. cut topped with mushroom balsamic butter; served with fresh-cut fries & bruschetta insalatta...\$20.95**

CHICKEN ITALIANO

Woodgrilled chicken breast layered with roasted tomatoes, spinach, mushrooms and asiago cheese, over buttermilk mashed potatoes...\$16.95

VEGETARIAN GATEAUX

Three sautéed artichoke, arugula & roasted red pepper "cakes" served over pomodoro sauce; finished with grilled asparagus...\$12.95

WOODGRILLED NEW YORK STRIP

*A 12oz. spice-rubbed cut served over buttermilk mashed potatoes, creamed spinach and finished with roasted tomato and garlic au jus...\$22.95**

WOODGRILLED SKIRT STEAK

*A 10oz. tender cut marinated in a sweet Tamarind-soy sauce, served with basmati rice and pineapple relish...\$16.95**

ROASTED PORK TENDERLOIN

*Finished with a smoky bacon mushroom jus and served with buttermilk mashed potatoes and creamed spinach...\$16.95**

HOMEMADE BEEF, VEAL & PORK MEATLOAF

Served with buttermilk mashed potatoes, creamed spinach and tomato pomodoro sauce...\$13.95

SIDES

FRESH-CUT FRIES W/ GARLIC MAYO ...\$3.95	FONTINA & GRUYERE MAC N' CHEESE ...\$5.95	WOOD GRILLED ASPARAGUS ...\$5.95	TODAY'S SEASONAL VEGETABLE ...\$4.95
BUTTERMILK MASHED ...\$2.95	BASMATI RICE ...\$2.95	CREAMED SPINACH ...\$4.95	COLE SLAW ...\$1.95

OUR STEAK TEMPERATURE STANDARDS

RARE = Cool Red Center
MED. RARE = Warm Red Center
MEDIUM = Pink Throughout
MED. WELL = Hint of Pink
WELL = No Pink



SUBSTITUTIONS MAY INCLUDE A REASONABLE UPCHARGE

WARNING! CONSUMING UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS INCREASES THE RISK OF ILLNESS.