

APPETIZERS

Delicious Meatballs ... With Cheese in a Tasty Sauce 15.95
Buffalo Cauliflower Bites ... Cherry Pepper Cheddar Sauce 14.95
Creamy Spinach & Artichoke Dip ... With Tortilla Chips 14.95
Fritto Misto ... Fried Calamari, Shrimp, Green Beans, Cherry Peppers and Olives with Pesto and Cocktail Sauce 16.95

Devilish Eggs ... a Hint of Bacon Six Piece 13.95 Four Piece 9.95
Charred Poblano and Corn Guacamole ... Tortilla Chips 13.95
Four Cheese Fondue ... Fontina, Cheddar, Gruyere, and Parmesan with Ciabatta Bread 15.95
Brussels Sprouts Appetizer ... With Sun Dried Tomatoes and Balsamic Glaze 13.95

SOUPS AND SALADS

New England Clam Chowder ... Smoked Clams, Crispy Bacon Garnish Bowl 11.95 Cup 9.95
Iceberg Wedge ... Bacon, Egg, Tomato & Blue Cheese 13.95
Mixed Greens Salad ... Baby Lettuce, Radish Slices, Cherry Tomatoes, Cucumbers, Croutons and Red Onion with Balsamic Vinaigrette 9.95
Granny Apple Salad ... Apples, Arugula, Frisee, Candied Pecans and Point Reyes Blue Cheese 12.95
Steak Salad* ... Marinated Tender Steak, Romaine, Roast Peppers w/ Corn, Jicama, Black Bean Salad & Chipotle Ranch 28.95

Butternut Squash Soup ... Roasted Squash and Pears, Leeks and Cream, with Candied Walnut Crumble Bowl 10.95 Cup 8.95
Marinated Roasted Beet and Avocado Salad ... Sherry Marinated Beets, Avocado, Orange Wedges & Walnuts. Delicious! 12.95
Caesar Salad ... Parmesan, Croutons, Radish Slices and Pumpkin Seeds 12.95
Crab Louie Salad ... Wild Blue Crab, Romaine, Avocado, Egg, Grape Tomato, & Our Own Delicious Louie Dressing 28.95

SUMMER FEATURE SPECIALS

Shepherd's Pie ... Seasoned Beef with Peppers, Onions, Garlic and Mild Poblano Chilis, Topped with Whipped Potatoes & Cheese 21.95
Prime Cut Pasta ... Pasta with House Ground Angus Beef, Tomatoes, Garlic, Mushrooms, Fresh Herbs and Parmesan Cheese 22.95
The Café Club Salad ... Chicken, Bacon, Tomatoes, Avocado, Chopped Egg, Point Reyes Blue Cheese with Fresh Greens. 23.95
Fish & Chips ... Delicious Atlantic Cod, Battered and Fried, Served with Fries and House Made Tartar sauce 22.95
Cognac Chicken ... Tender Slices of Chicken Breast with Cognac Cream Sauce and Mushrooms, Broccoli and Yukon Mashed Potatoes 25.95
11 Spice Chicken ... Jidori Chicken, Roasted with Aromatic Spices and OJ. Served with Glazed Carrots and Yukon Gold Mashed Potatoes 25.95
Shrimp Alfredo ... Wild Jumbo Shrimp and our Chef's own take on a Sumptuous Alfredo Sauce 26.95
Creole Style Wild Jumbo Shrimp ... Sautéed Jumbo Shrimp in a Light and Delicious Creole Sauce with Aromatic Basmati Rice 26.95

HOUSE GROUND BURGERS & SUCH

All of our Sandwiches and Burgers are Served with French Fries (peanut oil) - Veggie Patty Available

Double Chicken Sandwich ... Jidori Chicken, Aged Provolone, Oven-Dried Tomatoes, Baby Greens and Pesto Aioli 19.95
Prime Cut Cheeseburger* ... Fresh House Ground Angus Chuck Burger, Classic Toppings, White Cheddar and House Made Burger Sauce 20.95
Barbeque Bacon Burger* ... Applewood Smoked Bacon, Sharp Cheddar, House Made Barbeque Sauce, Tomato and Red Onion 21.95
Burgundy Mushroom Burger* ... Sautéed Mushrooms and Onions in a Red Wine Reduction, Gruyere & White Cheddar Cheese and Mayo 23.95
Bacon-Blue Burger* ... Applewood Smoked Bacon, Caramelized Onions, Point Reyes Blue Cheese, Lettuce, Tomato and Garlic Mayo 22.95
Prime Rib Dip Sandwich* ... Shaved Prime Rib, Fresh Horseradish, Rich Beef Jus and Mayonnaise with Fries 28.95 Ultimate Dip (add \$2)

SPECIALTIES

Julia Child's Beef Bourguignon ... Tender Morsels of Beef in a Burgundy Wine Sauce with Button mushrooms and Whipped Potatoes. 33.95
Steak Tacos* ... Grilled, Marinated Tender Steak, Onions, Cilantro, Served with Black Bean Corn Salad 27.95 Add a Taco \$12.95
Mediterranean Style Fish and Jumbo Shrimp ... Pan Seared, Cherry Tomatoes, Olives, Served with Mashed potatoes and Broccoli 36.95
Parmesan Crusted Salmon ... Fresh Cold Water Salmon Encrusted with Parmesan. With Yukon Gold Mashed Potatoes and Broccoli 36.95
Citrus Miso Glazed Salmon ... Seared Salmon, Honey Chipotle Citrus Miso Glaze, Yukon Gold Mashed Potatoes and Broccoli 36.95
Pork Chop with Apple Cider Reduction ... With Butter Braised Bacon, Served with Yukon Gold Mashed Potatoes and Broccoli 37.95
Steak Diane* ... Filet Mignon Medallions, Shallots, Mushrooms, Dijon Cognac Sauce, Yukon Gold Mashed Potatoes & Carrots 44.95

PRIME RIB, STEAKS AND CHOPS

The Following Items are Served with the Choice of One Side (for Asparagus Add \$5) Prime Rib available after 4 PM

28 DAY AGED PRIME RIB* (While it Lasts!) ... Au-Jus, Yorkshire Pudding and Creamy Horseradish Petite Cut 46.95 Prime Cut 56.95

28 Day Aged USDA Steaks*: Served with your choice of one sauce; Roasted Garlic on Request

Center Cut New York Strip* ... 52.95	(Au Poivre add \$5)	Cognac Demi-Glace
Center Cut Filet Mignon* ... 58.95		Chimichurri Sauce
PRIME Hanger Steak* ... 42.95		Creamy Horseradish
PRIME Ribeye Steak* ... 59.95		

Add Point Reyes Bleu Cheese to any Steak for 3.95 Add Creole Shrimp for 12.95 Add a Maine Lobster Tail for 28.95

SIDES

Sautéed Spinach with Garlic 6.95	Yukon Gold Mashed Potatoes 6.95	Roasted Corn and Black Bean Salad 6.95
French Fries (peanut oil) 6.95	Chilled Roasted Beets 6.95	Potato Gratin 7.95
Glazed Carrots 6.95	Creamed Spinach 7.95	Broccoli Florets with Parmesan 7.95
Crispy Fried Onion Strings (Peanut oil) 6.95	Brussels Sprouts (Peanut oil) 7.95	Sautéed Asparagus 8.95
		Sautéed and topped with Parmesan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform us of food allergies in advance.

Menu and Prices subject to change

Let us know if you have a food allergy. We use peanut oil and nuts in our cooking.