

APPETIZERS

Delicious Meatballs ... Tasty Sauce Cheese Topping 15.95	Devilish Eggs ... Hint of Bacon Six Piece 13.95 Four Piece 9.95
Buffalo Cauliflower Bites ... Cherry Pepper Cheddar Sauce 14.95	Charred Poblano and Corn Guacamole ... Tortilla Chips 13.95
Creamy Spinach & Artichoke Dip ... With Tortilla Chips 14.95	Four Cheese Fondue ... Fontina Cheddar Gruyere Parmesan Ciabatta Bread 15.95
Fritto Misto ... Fried Calamari Shrimp Green Beans Cherry Peppers Olives Pesto and Cocktail Sauce 16.95	Brussels Sprouts Appetizer ... With Sun Dried Tomatoes Balsamic Glaze 13.95

SOUPS AND SALADS

New England Clam Chowder ... Smoked Clams Crispy Bacon Garnish Bowl 11.95 Cup 9.95	Butternut Squash Soup ... Roasted Squash and Pears Leeks Cream Candied Walnut Crumble Bowl 10.95 Cup 8.95
Iceberg Wedge ... Bacon Egg Tomato Blue Cheese 13.95	Marinated Roasted Beet and Avocado Salad ... Sherry Marinated Beets Avocado Orange Wedges Walnuts 12.95
Mixed Greens Salad ... Baby Lettuce Radish Slices Cherry Tomatoes Cucumbers Croutons Red Onion Balsamic Vinaigrette 9.95	Caesar Salad ... Parmesan Croutons Radish Slices Pumpkin Seeds 12.95
Granny Apple Salad ... Apples Arugul Frisee Candied Pecans Point Reyes Blue Cheese 12.95	Crab Louie Salad ... Wild Blue Crab Romaine Avocado Egg Grape Tomato Our Own Delicious Louie Dressing 28.95
Steak Salad* ... Marinated Tender Steak Romaine Roast Peppers Corn, Jicama, Black Bean Salad Chipotle Ranch 28.95	

FEATURE SPECIALS

Shepherd's Pie ... Seasoned Beef Peppers Onions Garlic Mild Poblano Chilis Topped with Whipped Potatoes & Cheese 21.95
The Café Club Salad ... Chicken Bacon Tomatoes Avocado Chopped Egg Point Reyes Blue Cheese Fresh Greens. 23.95
Fish & Chips ... Delicious Atlantic Cod, Battered and Fried Fries House Made Tartar sauce 22.95
Cognac Chicken ... Tender Slices of Chicken Breast Cognac Cream Sauce Mushrooms Broccoli Yukon Mashed Potatoes 25.95
11 Spice Chicken ... Jidori Chicken Aromatic Spices OJ Glazed Carrots Yukon Gold Mashed Potatoes 25.95
Shrimp Alfredo ... Wild Jumbo Shrimp Sumptuous Alfredo Sauce 26.95
Creole Style Wild Jumbo Shrimp ... Sautéed Jumbo Shrimp Light and Delicious Creole Sauce 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 Pesto Aioli 19.95
Prime Cut Cheeseburger * ... Classic Toppings White Cheddar House Made Burger Sauce 20.95
Barbeque Bacon Burger* ... Applewood Smoked Bacon Sharp Cheddar House Made Barbeque Sauce Tomato Red Onion 21.95
Burgundy Mushroom Burger* ... Sautéed Mushrooms and Onions Red Wine Reduction Gruyere & White Cheddar Cheese Mayo 23.95
Bacon-Blue Burger* ... Applewood Smoked Bacon Caramelized Onions Point Reyes Blue Cheese Lettuce Tomato Garlic Mayo 22.95
Prime Rib Dip Sandwich* ... Shaved Prime Rib Horseradish Sauce Rich Beef Jus Mayonaisse Fries 28.95 Ultimate Dip (add \$2)

SPECIALTIES

Julia Child's Beef Bourguignon ... Tender Morsels of Beef Burgundy Wine Sauce Button mushrooms Whipped Potatoes. 33.95
Steak Tacos* ... Grilled, Marinated Tender Steak Onions Cilantro Black Bean Corn Salad 27.95 Add a Taco \$12.95
Steak Stroganoff ... Tender Shaved Steak Egg Noodles Delicious Creamy Mushroom Sauce Onions Sweet Peppers. 34.95
Mediterranean Style Fish and Jumbo Shrimp ... Pan Seared Cherry Tomatoes Olives Mashed potatoes Broccoli 36.95
Parmesan Crusted Salmon ... Fresh Cold Water Salmon Parmesan Encrusted Yukon Gold Mashed Potatoes Broccoli 36.95
Citrus Miso Glazed Salmon ... Seared Salmon Honey Chipotle Citrus Miso Glaze Yukon Gold Mashed Potatoes Broccoli 36.95
Pork Chop with Apple Cider Reduction ... Butter Braised Bacon Yukon Gold Mashed Potatoes Broccoli 37.95
Steak Diane* ... Filet Mignon Medallions Shallots Mushrooms Dijon Cognac Sauce Yukon Gold Mashed Potatoes Carrots 46.95
Filet Mignon & Creole Style Shrimp*Filet Medallions Jumbo Shrimp Glazed Carrots Aromatic Basmati Rice 48.95
Filet Mignon & Maine Lobster* ... Filet Medallions Cognac Sauce Maine Lobster Tail Broccoli Yukon Gold Mashed Potatoes 58.95

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 Creamy Horseradish	Petite Cut 46.95 Prime Cut 56.95
28 Day Aged USDA Steaks*: Served with your choice of sauce; Roasted Garlic on Request		Sauces:	
USDA PRIME Hanger Steak* ...	42.95	Cognac Demi-Glace	
USDA PRIME New York Strip* ...	52.95 (Au Poivre add \$5)	Chimichurri Sauce	
USDA PRIME Ribeye Steak* ...	57.95	Creamy Horseradish	
Center Cut Filet Mignon* ...	57.95		

Add Point Reyes Bleu Cheese to any Steak for 3.95 Add 3 Creole Jumbo Shrimp for 12.95 Add 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	Crispy Fried Onion Strings (Peanut oil) 6.95
Potato Gratin 7.95	Glazed Carrots 6.95
Creamed Spinach 7.95	Broccoli Florets with Parmesan 7.95
Brussels Sprouts (Peanut oil) 7.95	Sautéed Asparagus with Parmesan 8.95

Menu and Prices subject to change

* 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.

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