

# STARTERS

## HOMEMADE PITA BREAD & HUMMUS 15

FRESHLY BAKED PITA BREAD SERVED WITH HAND-MASHED CHICKPEA PUREE, TAHINI, FRESHLY SQUEEZED LEMON JUICE, OLIVE OIL, PINE NUTS AND SUMAC

## OCEANIC DELIGHT - JUMBO SHRIMP COCKTAIL 15

FIVE PLUMP JUMBO SHRIMP SERVED CHILLED WITH OUR TANGY HOUSE-MADE COCKTAIL SAUCE AND A FRESH LEMON WEDGE

## GOLDEN COCONUT SHRIMP 15

SIX MEDIUM-SIZED SHRIMP, DELICATELY COATED IN CRISPY GOLDEN COCONUT FLAKES AND SERVED WITH A SIDE OF SWEET DIPPING SAUCE

## CHARCUTERIE PLATE 26

AN EXQUISITE SELECTION OF IMPORTED SMOKED AND CURED MEATS, ASSORTED CHEESES, BABY DILL PICKLES, BLACK OLIVES, AND CHEESE CRACKERS, ELEGANTLY PRESENTED ON A RUSTIC CHARCUTERIE BOARD

## CHICKEN TENDERS 15

TENDER CHICKEN STRIPS, COATED IN OUR HOMEMADE BATTER AND FRIED TO GOLDEN PERFECTION. SERVED WITH YOUR CHOICE OF, HONEY BBQ, BUFFALO SAUCE, RANCH DRESSING, BLUE CHEESE DIP, OR HONEY MUSTARD

## BONE-IN CHICKEN WINGS 15

SIX JUICY CHICKEN WINGS, SERVED PLAIN OR TOSSED IN YOUR CHOICE OF BUFFALO, HONEY BBQ, SWEET CHILI SAUCE, OR SALT AND PEPPERCORN MIX

## LOADED CHEESE FRIES 13

IRRESISTIBLE CRINKLE FRENCH FRIES GENEROUSLY TOPPED WITH CRISPY BACON, A MELTED BLEND OF CHEESES, AND FRESH

## LAMB LOLLIPOPS 22

FOUR TENDER GRILLED LAMB LOLLIPOPS TO PERFECTION AND SERVED WITH A DOLLOP OF WHOLE GRAIN MUSTARD ON A BED OF FRESH SPINACH

## SUMMER MELON STACK 16

JUICY WATERMELON, CREAMY FETA CHEESE, AND A BALSAMIC VINEGAR REDUCTION, SERVED PANCAKE-STYLE AND GARNISHED WITH FRESH MINT

# SOUPS & SALADS

## NEW ENGLAND SEAFOOD CHOWDER 14

SAVORY BLEND OF SHRIMP, CLAMS, LOBSTER, SCALLOPS, AND FISH, SIMMERED WITH ONIONS, CELERY, AND POTATOES IN A CREAMY LOBSTER BROTH

## FRENCH ONION SOUP 13

FRESH HOUSE-MADE ONION BROTH, TOPPED WITH CRISPY CROUTONS, MELTED SWISS CHEESE, PROVOLONE CHEESE, GARNISHED WITH FRESH PARSLEY, AND A SPRINKLE OF PAPRIKA

## VELVETY CHICKEN CHOWDER 14

A VELVETY BLEND OF TENDER CHICKEN, CELERY, CARROTS, AND WHITE ONIONS, SIMMERED IN A CREAMY BROTH WITH BUTTER, GREEN PEAS, PARSLEY, AND FINISHED WITH FOCACCIA BREAD

## FIELD GREEN HOUSE SALAD 16

ASSORTED FIELD GREENS, CARROTS, ENGLISH CUCUMBER, RED ONION, CHERRY TOMATOES, RADISHES, AND SHAVED PARMESAN CHEESE, SERVED WITH YOUR CHOICE OF DRESSING AND GARNISHED WITH MANDARIN SLICES

## MIGHTY COBB SALAD 17

CRISP ROMAINE LETTUCE TOPPED WITH FRESH TOMATOES, SWEET CORN, CREAMY AVOCADO, BOILED EGG, CRISPY BACON BITS, TANGY GOAT CHEESE, AND SERVED WITH A SIDE OF RANCH DRESSING

## TRADITIONAL CAESAR SALAD 16

FRESH HEARTS OF ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, HOUSE-MADE ROASTED GARLIC CAESAR DRESSING, AND OPTIONALLY TOPPED WITH ANCHOVIES

## ZA'ATAR SALAD 17

ROMAINE LETTUCE, MIXED FIELD GREENS, TOMATOES, CUCUMBER, RED ONION, CARROT, KALAMATA OLIVES, ZA'ATAR RED WINE VINEGAR DRESSING

## TOP YOUR SALAD WITH PROTEIN:

GRILLED CHICKEN	+11	GRILLED SHRIMP	+13
GRILLED STEAK TIPS	+13	GRILLED SALMON	+13

# FLATBREADS

## CHICKEN BACON RANCH FLATBREAD 19

INDULGE IN OUR SAVORY HOMEMADE FLATBREAD TOPPED WITH A BLEND OF SHREDDED CHEESES, TENDER GRILLED CHICKEN, AND CRISPY BACON, ALL GENEROUSLY DRIZZLED WITH A CREAMY RANCH SAUCE

## MARGHERITA FLATBREAD 16

A CLASSIC BLEND OF SHREDDED MOZZARELLA, FRESH BASIL, AND RIPE TOMATO SLICES, PERFECTLY COMPLEMENTED BY SAVORY HOMEMADE MARINARA SAUCE  
ADD PEPPERONI +3

## BUFFALO CHICKEN FLATBREAD 19

TENDER BUFFALO CHICKEN, SHREDDED MOZZARELLA, MARINARA SAUCE, AND A TANTALIZING RANCH DRIZZLE ON TOP OF OUR ARTISANAL FLATBREAD

## BARBECUE CHICKEN FLATBREAD 19

SAVOR THE PERFECT HARMONY OF FLAVORS WITH GRILLED CHICKEN, CRISPY PROSCIUTTO, CARAMELIZED WHITE ONION, ROASTED CORN, AND A RICH CHEESE BLEND, ALL DRIZZLED WITH TANGY BARBECUE SAUCE

## BALSAMIC VEGGIE DELIGHT FLATBREAD 20

SAVORY ARTISAN FLATBREAD ADORNED WITH EARTHY MUSHROOMS, CARAMELIZED ONIONS, CREAMY GOAT CHEESE, FRESH SPINACH, AND BLUEBERRIES ALL KISSED WITH TANGY BALSAMIC VINEGAR REDUCTION

# HANDHELDS

## CHATEAU BURGER 21

JUICY GROUND BEEF, GRILLED TO PERFECTION, TOPPED WITH CRISPY BACON, LETTUCE, TOMATO, CHEESE, HERB MAYO, ALL ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES

## BIG SMOKE BURGER 31

DOUBLE BEEF PATTY ON A TOASTED BRIOCHE BUN. TOPPED WITH MELTED AMERICAN CHEESE, SAVORY SMOKED PROSCIUTTO, TANGY PICKLED CUCUMBER, CRISP ROMAINE LETTUCE, JUICY TOMATO, AND HERB MAYO. SERVED WITH CRISPY FRENCH FRIES OR ONION RINGS

## GRILLED OR BREADED CHICKEN SANDWICH 26

TENDER GRILLED OR CRISPY BREADED CHICKEN, TOPPED WITH PROVOLONE CHEESE, ITALIAN PROSCIUTTO, CRISP LETTUCE, AND JUICY TOMATO. SERVED WITH YOUR PREFERENCE OF FRIES OR ONION RINGS



**MENU AVAILABLE:**

**THURSDAY - SATURDAY | 4 PM - 10 PM**  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

## ENTREES

### SIRLOIN TIPS FEAST 35

TENDER SIRLOIN TIPS MARINATED IN FRESH GARLIC, SERVED WITH CREAMY RED BLISS MASHED POTATOES AND SEASONAL VEGETABLES

### CHIMICHURRI RIBEYE STEAK 40

SUCCULENT 14 OZ RIBEYE GRILLED TO PERFECTION, TOPPED WITH HERBED CHIMICHURRI, SAUTÉED ONIONS, AND PEPPERS. SERVED WITH CREAMY GARLIC RED BLISS MASHED POTATOES

### PRIME FILET MIGNON DELIGHT 45

8 OZ PRIME FILET MIGNON, EXPERTLY GRILLED TO PERFECTION AND SERVED WITH GARLIC RED BLISS MASHED POTATOES, SEASONAL VEGETABLES, AND A RICH HOMEMADE BORDELAISE SAUCE

### GOURMET GRILLED LAMB CHOPS 40

GRILLED LAMB CHOPS, SERVED WITH A SAVORY DEMI-GLACE, CREAMY GARLIC RED BLISS MASHED POTATOES, SEASONAL VEGETABLES, AND A SIDE OF MINT JELLY

### ITALIAN CHICKEN PARMESAN 25

CRISPY PANKO BREADED CHICKEN, PAN-FRIED AND TOPPED WITH HOMEMADE MARINARA SAUCE, A DELIGHTFUL BLEND OF CHEESES, AND FRESH BASIL. SERVED OVER LINGUINI FOR A DELICIOUS TASTE OF ITALY

### ZESTY BAKED HADDOCK 30

DELIGHT IN OUR TENDER HADDOCK, BAKED TO PERFECTION AND TOPPED WITH SEASONED BREADCRUMBS, WHITE WINE, AND A TANGY LEMON BUTTER SAUCE. SERVED WITH HOUSE RICE AND SEASONAL VEGETABLES

### TROPICAL MANGO SALMON 31

FRESH ATLANTIC SALMON, DELICATELY SERVED WITH STEAMED BROCCOLI, VEGETABLE RICE, CREAMY SLICED AVOCADO, AND ENHANCED BY A TROPICAL DICED MANGO SALSA. TOPPED WITH FRESHLY CHOPPED CILANTRO

## DESSERTS

### CHEESECAKE CREME BRULEE 15

CREAMY CHEESECAKE WITH A CARAMELIZED BRULEE TOPPING

### TIRAMISU 14

LAYERS OF ESPRESSO-SOAKED LADYFINGERS, VELVETY MASCARPONE CHEESE, AND DUSTED COCOA POWDER

### CHOCOLATE LAVA CAKE 15

WARMED LAVA CAKE SERVED WITH VANILLA ICE CREAM, WHIP CREAM AND CARAMEL SWIRL

### STRAWBERRY BROWNIE 14

FRESH OUT OF THE OVEN SERVED WITH FRESH STRAWBERRY AND COMPOTE