

## Appetizers

**Seafood Martini**      **\$10**

Jumbo lump crab & shrimp tossed in a creole ravigote sauce served in a martini glass

**Tuscan Chicken Osso Buco**      **\$8**

Frenched chicken braised and served with an orange zest sauce

**Margherita Flatbread**      **\$8**

Roma tomatoes, fresh mozzarella, basil & garlic on a rustic flatbread

## From the Soup Tureen

**Classic French Onion Soup**      **\$5**

**New England Clam Chowder**    Cup \$4      Bowl \$5

**Soup du Jour**      Cup \$4      Bowl \$5

## Lighter Fare

**Water's Edge Spinach Salad**      **\$8**

Tender baby spinach tossed with red onion, tomato, hard cooked boiled egg in a warm bacon vinaigrette dressing topped with chef's cheese blend

With chicken \$12      with shrimp \$14

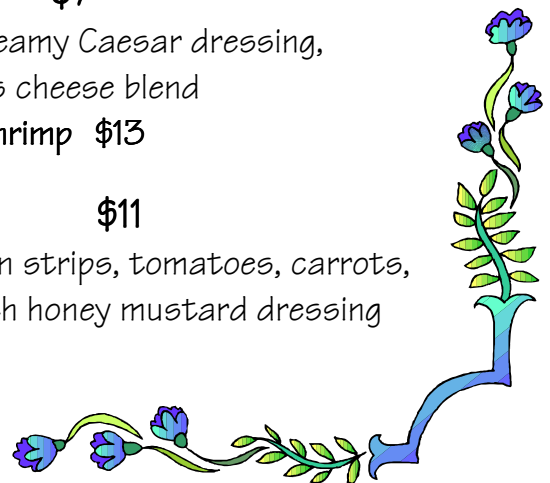
**Classic Caesar Salad**      **\$7**

Romaine hearts tossed with croutons & a creamy Caesar dressing, topped with grape tomatoes & chef's cheese blend

With chicken \$11      with shrimp \$13

**Chicken Tempura Salad**      **\$11**

Mixed greens topped with tempura battered chicken strips, tomatoes, carrots, cucumbers, & a hard cooked boiled egg served with honey mustard dressing





## Featured Selections

### **Grilled Frenched Pork Chops**                      **\$22**

With fire roasted cinnamon apples served with a roasted carrot infused  
mashed potato and chef's vegetable  
*Try with a bottle of Peachy Canyon Zinfandel*

### **Coquilles Saint Jacques**                      **\$26**

Sea scallops in a white wine and mushroom sauce topped with toasted bread crumbs  
served with autumn rice pilaf & chef's vegetable  
*Try with a bottle of Joseph Drouhin Chablis*

### **Pumpkin Seed Crusted Halibut**                      **\$28**

Served on a roasted red pepper coulis with autumn rice pilaf & chef's vegetable

### **Portobello Mushroom Piccata**                      **\$19**

Roasted Portobello cap topped with a lemon caper sauce  
over angel hair pasta and garden vegetables

### **Lobster Wellington**                      **\$26**

Sautéed Maine lobster and fresh julienne vegetables in a Nantua sauce  
*Try with a bottle of Morro Bay Chardonnay*

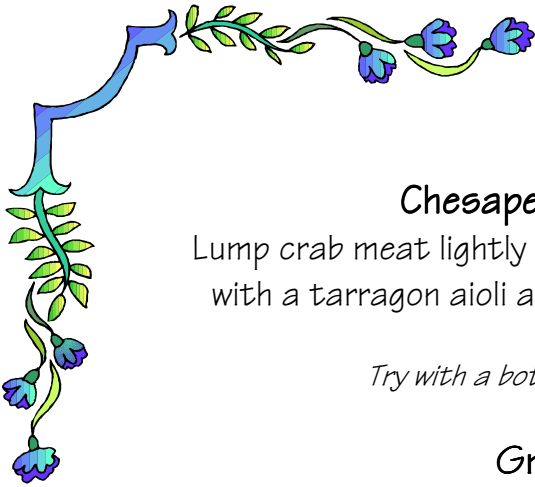
### **Braised Lamb Shank**                      **\$26**

Slow roasted with diced vegetables & a red wine demi glaze  
served with roasted carrot infused mashed potatoes  
*Try with a bottle of Pallieres Gigondas*

### **Broken Arrow Ranch Semi Boneless Quail**                      **\$21**

Filled with fresh spinach and boursin cheese and topped with a ruby port wine glaze  
served with autumn rice pilaf and chef's vegetable





## House Favorites

### **Chesapeake Crab Cakes** **\$29**

Lump crab meat lightly seasoned and pan-fried to a golden brown served with a tarragon aioli and a side of autumn rice pilaf & chef's vegetable

1/2 order **\$18**

*Try with a bottle of Creek Station Unwooded Chardonnay*

### **Grecian Chicken** **\$20**

Marinated char-broiled chicken breast served over sautéed spinach with feta cheese & greek olives accompanied by autumn rice pilaf

### **Lobster Tail**

Single **\$24** Twin **\$35**

Served with roasted carrot infused mashed potatoes & chef's vegetable

### **Roasted Half Long Island Duck** **\$27**

Topped with a brandied bing cherry sauce served with autumn rice pilaf and chef's vegetable

## Steak Corner

All steaks are cut to order & served with a port wine demi glaze, baked potato, & chef's vegetable

**New York Strip** **\$29**

**Ribeye & Portobello** **\$28**

### **Filet Mignon**

**Regular Cut** **\$36** **Petite Cut** **\$26**

*Add a lobster tail for \$12*

*Try with a bottle of Decoy by Duckhorn Cabernet Sauvignon or Santa Julia Malbec*

### **FDA Consumer Advisory**

Consumption of raw or under cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

