

Now Open Sunday Night

Thank you for dining with us tonight!

### Starters

<b>Shrimp Casalinga</b> flash fried shrimp coated with a garlic cream sauce	10.75	<b>Jumbo Lump Crab Cakes</b> with roasted red pepper remoulade	12.75
<b>Smoked Salmon Sandwich</b> open face on pumpnickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	10.75	<b>Cajun Tenderloin Tips*</b> sautéed with peppers, garlic, red onions and served with bearnaise sauce	10.75
<b>Flash Fried Crispy Calamari</b> choice of red pepper or sweet and hot sauce	8.75	<b>Seared Rare Tuna*</b> spicy tea seared with edamame relish, asian slaw, wasabi and ginger	9.75

### Soup

<b>Soup of the Day</b>	4.25	<b>New England Clam Chowder</b>	4.75
<b>Chilled Soup of the Day</b>	4.25		

### From The Garden

<b>CK Cole Slaw</b> with French Roquefort Dressing	3.75	<b>Harvest Salad</b> mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	6.75
<b>Baby Spinach Salad</b> with pecan crusted goat cheese and jalapeno mango vinaigrette	6.50	<b>City Caesar * *</b>	6.50
<b>Mixed Greens Salad</b> romaine, spring mix, red cabbage, carrots, red onions, and cucumbers with ranch or balsamic vinaigrette	4.25	house caesar dressing	
		<b>Iceberg Wedge</b> bacon, tomato, and blue cheese dressing	6.25

Add Grilled Chicken 6.25 or Grilled Salmon 8.75 to your Baby Spinach, Caesar or Harvest Salad

### Today's Fresh Catch

Direct from Boston's famous fish house. Foley Fish Company.  
Available Chargrilled, Blackened, Fire Roasted, Fried or Sautéed

<b>Canadian Lake Perch</b> 22.75	<b>Northern Lake Pickerel</b> 23.75
<b>Lake Superior Whitefish</b> 18.25	<b>Filet of Lemon Sole</b> 23.25
<b>Eastern Halibut</b> 25.75	<b>Atlantic Salmon</b> 22.75
<b>Maine Sea Scallops</b> 23.75	<b>Filet of Haddock</b> 19.25
<b>Gulf Shrimp</b> 24.25	

Served with house tossed salad, choice of whipped potatoes or basmati rice and vegetable medley

### Fish and Seafood Specialties

Served with house tossed salad and vegetable medley

<b>Canadian Lake Perch</b> sautéed with capers and lemon and served with basmati rice pilaf	23.75	<b>Fire Roasted Cedar Planked Atlantic Salmon</b> with dried cherry barbeque sauce, crispy onions, and yukon gold whipped potatoes	23.75
<b>Potato Crusted Lake Superior Whitefish</b> with tarragon mushroom burre blanc and basmati rice pilaf	19.25	<b>Grilled Atlantic Salmon</b> with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	23.75
<b>Pecan Crusted Pickerel</b> with dried apple and dried cherry butter, and yukon gold whipped potatoes	24.75	<b>Seared Atlantic Salmon</b> with caramelized caper and fried parsley butter, spinach saute and basmati rice pilaf	23.75
<b>Fire Roasted Eastern Halibut</b> with garlic spinach saute, red beet coulis, basil oil and yukon gold whipped potatoes	26.75	<b>Spicy Garlic Shrimp</b> chardonnay sauce and yukon gold whipped potatoes	24.95
<b>Seared Maine Sea Scallops</b> served with cremini mushroom risotto	24.75	<b>Maryland Soft Shell Crabs</b> with julliened vegetables, basmati rice, honey mustard sauce	26.95
<b>Grilled Maine Sea Scallops</b> with mango salsa and sweet corn cakes	24.75	<b>Beer Battered Haddock Filet</b> served with crispy fries and tartar sauce	17.25



## From the Grill

Served with house tossed salad and vegetable medley

<p><b>Filet of Beef Tenderloin "Certified Angus Beef" *</b> 32.95 8 oz. steak served with yukon gold whipped potatoes, asparagus, crispy onions and zip sauce</p> <p><b>NY Strip Steak "Certified Angus Beef" *</b> 31.95 14 oz. steak served with gratin potatoes, crispy onions, broccoli and zip sauce</p> <p><b>Beef Tenderloin Tournedos' *</b> 23.50 served on english muffins with roasted yukon gold potatoes, broccoli, and bearnaise sauce</p>		<p><b>Sautéed Chicken Breast</b> 19.75 sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with yukon gold whipped potatoes</p> <p><b>Braised Lamb Shank</b> 22.75 served with a hearty red wine garlic sauce, and yukon gold whipped potatoes</p> <p><b>Peach Glazed Pork Chop</b> 22.75 with sweet and yukon gold potato gratin, sweet red onion relish</p>
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## Light Portion Meals

<p><b>Jumbo Lump Crab Cakes</b> 15.75 served with basmati rice pilaf and vegetable medley</p> <p><b>Shrimp Casalinga</b> 15.25 served over angel hair pasta primavera</p> <p><b>Salmon Cakes</b> 15.75 with an orange teriyaki glaze and stir-fried vegetables</p> <p><b>Beef Stir-Fry</b> 16.75 with confetti rice pilaf</p>		<p><b>Canadian Lake Perch</b> 17.75 sautéed, served with basmati rice pilaf and vegetable medley</p> <p><b>Portabella Mushroom</b> 12.75 stuffed with spinach, artichoke hearts, peppers, onions &amp; feta</p> <p><b>Risotto Napoleon</b> 16.95 vegetarian risotto layered with sautéed vegetables</p> <p><b>Grilled Atlantic Salmon</b> 17.25 prepared seared, fire roasted or grilled. Ask your server for details.</p>
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## Pasta

Served with house tossed salad

<p><b>Tenderloin Penne</b> 18.25 tenderloin tips tossed with penne pasta, asparagus, roasted mushrooms and tomatoes in a roasted garlic cream sauce</p> <p><b>Linguine in Clam Sauce</b> 19.95 chopped tender clams, white wine, olive oil, garlic and herbs</p>		<p><b>Chicken, Gulf Shrimp &amp; Andouille Sausage</b> 18.75 with penne pasta, mushrooms, onions, peppers in a tomato basil sauce, then finished with roasted red pepper butter</p> <p><b>Chicken Fettuccine Alfredo</b> 17.95 chicken and mushrooms tossed in a creamy parmesan sauce</p>
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## Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

<p><b>Barbequed Chicken</b> 9.75 sliced chicken, red onions, bacon, and peppers</p> <p><b>Margherita</b> 9.25 tomatoes, fresh mozzarella, basil and garlic oil</p>		<p><b>Spinach Artichoke</b> 9.75 spinach, artichoke hearts, red onion, feta and mozzarella cheese</p> <p><b>Pepperoni and Mushroom</b> 8.75 pepperoni, mushrooms and mozzarella cheese blend</p> <p><b>Prosciutto</b> 9.50 fresh mozzarella, prosciutto, and basil</p>
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## Sandwiches

Served with French Fried Potatoes

<p><b>"Certified Angus Beef" Burger*</b> 8.75 with french fries, lettuce, tomato and onions</p> <p><b>Fresh Lake Perch Sandwich</b> 10.75 with lettuce and tartar sauce</p> <p><b>Soft Shell Crab Sandwich</b> 16.25 with shredded lettuce and tartar sauce</p>		<p><b>Blackened Chicken Sandwich</b> 9.50 with sautéed onions and peppers, bacon, swiss cheese and ranch dressing</p> <p><b>Filet of Salmon Sandwich</b> 14.75 with caramelized onions and whole grain mustard sauce</p>
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\*Can be cooked to order based on your temperature preference. However, consuming raw or under cooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness

Red	Wine by the Glass	White
<i>Angeline Pinot Noir, Russian River</i>	8.00	<i>Torrediluna Pinot Grigio, Italy</i> 7.75
<i>Montoya Pinot Noir, Monterey</i>	8.75	<i>Pighin Pinot Grigio, Friuli</i> 8.75
<i>Kenwood Merlot, Sonoma</i>	8.25	<i>Kenwood Sauvignon Blanc, Sonoma</i> 7.50
<i>Clos De Los Siete Meritage, Argentina</i>	9.75	<i>Babich Sauvignon Blanc, New Zealand</i> 8.25
<i>Sycamore Lane Cabernet Sauvignon, Napa</i>	7.75	<i>Sycamore Lane Chardonnay, Napa</i> 7.25
<i>Silver Palm Cabernet Sauvignon, North Coast</i>	9.75	<i>Chateau St Jean Chardonnay, Sonoma</i> 7.50
<i>Liberty School Cabernet Sauvignon, Paso Robles</i>	8.75	<i>Edna Valley Chardonnay, San Luis Obispo</i> 8.75
<i>Clos du Val Cabernet Sauvignon, Napa</i>	14.00	<i>Sonoma-Crutrer Chardonnay, Russian River</i> 12.75
<i>Rosenblum Cellars Zinfandel, Sonoma</i>	7.75	<i>Pacific Rim Riesling, Columbia Valley</i> 7.75
<i>Peter Lehmann Shiraz, Australia</i>	9.75	
<i>High Note Malbec, Argentina</i>	8.50	

