

Thank you for dining with us tonight!

Starters

Shrimp Casalinga	12.75	Jumbo Lump Crab Cakes	13.75
flash fried shrimp coated with a garlic cream sauce		with roasted red pepper remoulade	
Smoked Salmon Sandwich	11.50	Cajun Tenderloin Tips*	11.75
open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette		sautéed with peppers, garlic, red onions and served with bearnaise sauce	
Flash Fried Crispy Calamari	9.50	Seared Rare Tuna*	11.75
choice of red pepper or sweet and hot sauce		spicy tea seared with edamame relish, asian slaw, wasabi and ginger	

Soup

Soup of the Day	4.25	New England Clam Chowder	4.75
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From The Garden

CK Cole Slaw	3.75	Harvest Salad	7.75
with French Roquefort Dressing		mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	
Baby Spinach Salad	7.75	City Caesar * *	7.75
with pecan crusted goat cheese and jalapeno mango vinaigrette		house caesar dressing	
Mixed Greens Salad	4.25	Iceberg Wedge	6.75
romaine, spring mix, red cabbage, carrots, red onions, and cucumbers with ranch or balsamic vinaigrette		bacon, tomato, and blue cheese dressing	

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

Atlantic Swordfish 32.00	Atlantic Hake 19.25
Lake Superior Whitefish 19.25	Gulf Shrimp 24.25
Eastern Halibut 28.25	Atlantic Salmon 23.25
Maine Sea Scallops 27.00	Lemon Sole 23.75
Canadian Lake Perch 24.00	Rainbow Trout 19.25

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

Atlantic Swordfish	32.75	Fire Roasted Cedar Planked Atlantic Salmon	24.75
blackened and finished with mango butter, served with yukon gold whipped potatoes		with dried cherry barbeque sauce, crispy onions, and yukon gold whipped potatoes	
Potato Crusted Lake Superior Whitefish	20.25	Grilled Atlantic Salmon	24.75
with tarragon mushroom burre blanc and basmati rice pilaf		with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	
Fish & Chips	18.25	Seared Atlantic Salmon	24.75
beer battered fillet with crispy fries and tartar sauce		with caramelized caper and fried parsley butter, spinach saute and basmati rice pilaf	
Spicy Garlic Shrimp	24.95	Fire Roasted Eastern Halibut	28.75
chardonnay sauce and yukon gold whipped potatoes		with garlic spinach saute, red beet coulis, basil oil and yukon gold whipped potatoes	
Seared Maine Sea Scallops	27.50	Canadian Lake Perch	24.75
served with cremini mushroom risotto		sautéed with capers and lemon and served with basmati rice pilaf	
Grilled Maine Sea Scallops	27.50	Parmesan Crusted Lemon Sole	24.75
with mango salsa and sweet corn cakes		served with a light cream sun-dried tomato and artichoke sauce and yukon gold whipped potatoes	
Seared Rainbow Trout	19.75		
topped with fresh strawberries, oranges, grapes and a toasted almond burre blanc			

From the Grill

Served with house tossed salad and vegetable medley

<p>Filet of Beef Tenderloin "Certified Angus Beef" * 32.95 8 oz. steak served with yukon gold whipped potatoes, asparagus, crispy onions and zip sauce</p> <p>NY Strip Steak "Certified Angus Beef" * 33.50 14 oz. steak served with gratin potatoes, crispy onions, broccoli and zip sauce</p> <p>Beef Tenderloin Tournedos' * 24.25 served on english muffins with roasted yukon gold potatoes, broccoli, and bearnaise sauce</p>		<p>Sautéed Chicken Breast 19.75 sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with yukon gold whipped potatoes</p> <p>Braised Lamb Shank 23.75 served with a hearty red wine garlic sauce, and yukon gold whipped potatoes</p>
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Light Portion Meals

<p>Atlantic Salmon 18.25 prepared seared, fire roasted or grilled. Ask your server for details.</p> <p>Jumbo Lump Crab Cakes 17.75 served with basmati rice pilaf and vegetable medley</p> <p>Portabella Mushroom 12.75 stuffed with spinach, artichoke hearts, peppers, onions & feta</p>		<p>Canadian Lake Perch 18.75 sautéed, served with basmati rice pilaf and vegetable medley</p> <p>Salmon Cakes 15.75 with an orange teriyaki glaze and stir-fried vegetables</p> <p>Risotto Napoleon 16.95 vegetarian risotto layered with sautéed vegetables</p>
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Pasta

Served with house tossed salad

<p>Tenderloin Penne 22.95 tenderloin tips tossed with penne pasta, asparagus, roasted mushrooms and tomatoes in a roasted garlic cream sauce</p> <p>Linguine in Clam Sauce 21.25 chopped tender clams, white wine, olive oil, garlic and herbs</p>		<p>Chicken, Gulf Shrimp & Andouille Sausage 22.25 with penne pasta, mushrooms, onions, peppers in a tomato basil sauce, then finished with roasted red pepper butter</p> <p>Chicken Fettuccine Alfredo 18.95 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>Barbequed Chicken 10.75 sliced chicken, red onions, bacon, and peppers</p> <p>Margherita 10.50 tomatoes, fresh mozzarella, basil and garlic oil</p>		<p>Spinach Artichoke 10.75 spinach, artichoke hearts, red onion, feta and mozzarella cheese</p> <p>Pepperoni and Mushroom 9.75 pepperoni, mushrooms and mozzarella cheese blend</p> <p>Prosciutto 10.75 fresh mozzarella, prosciutto, and basil</p>
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Sandwiches

Served with French Fried Potatoes

<p>"Certified Angus Beef" Burger* 9.50 with french fries, lettuce, tomato and onions</p> <p>Blackened Chicken Sandwich 9.50 with sautéed onions and peppers, bacon, swiss cheese and ranch dressing</p>		<p>Fresh Lake Perch Sandwich 11.75 with lettuce and tartar sauce</p> <p>Filet of Salmon Sandwich 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

<p>Angeline Pinot Noir, Russian River 8.00</p> <p>Montoya Pinot Noir, Monterey 8.75</p> <p>181 Merlot, Lodi 7.75</p> <p>Kenwood Merlot, Sonoma 8.25</p> <p>Sycamore Lane Cabernet Sauvignon, Napa 7.75</p> <p>Silver Palm Cabernet Sauvignon, North Coast 9.75</p> <p>Liberty School Cabernet Sauvignon, Paso Robles 8.75</p> <p>Ferrari Carano Cabernet Sauvignon, Alexander Valley 12.00</p> <p>Rosenblum Cellars Zinfandel, Sonoma 7.75</p> <p>Peter Lehmann Shiraz, Australia 9.75</p> <p>High Note Malbec, Argentina 8.50</p>	<p>Torrediluna Pinot Grigio, Italy 7.75</p> <p>Pighin Pinot Grigio, Friuli 8.75</p> <p>Kenwood Sauvignon Blanc, Sonoma 7.75</p> <p>Babich Sauvignon Blanc, New Zealand 8.25</p> <p>Sycamore Lane Chardonnay, Napa 7.25</p> <p>Chateau St Jean Chardonnay, Sonoma 8.75</p> <p>Hess Select Chardonnay, Monterey 8.75</p> <p>Sonoma-Crutner Chardonnay, Russian River 12.75</p> <p>Pacific Rim Riesling, Columbia Valley 7.75</p> <p>Chateau Ducasse White Bordeaux 9.75</p>	
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