

Thank you for dining with us this evening!

Starters

Shrimp Casalinga flash fried shrimp coated with a garlic cream sauce	13.75	Smoked Salmon Sandwich open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	11.50
Jumbo Lump Crab Cakes with roasted red pepper remoulade	13.75	Cajun Tenderloin Tips*	12.75
CK Mussels steamed in white wine, garlic, lemon and butter, finished with a splash of ouzo, garnished with french fries	9.75	sautéed with peppers, garlic, red onions and served with béarnaise sauce	
Flash Fried Crispy Calamari choice of red pepper or sweet and hot sauce	9.75	Seared Rare Tuna*	11.75
		spicy tea seared with edamame relish, asian slaw, wasabi and ginger	

Soups

Soup of the Day 4.25 French Onion 5.25 New England Clam Chowder 5.25

From The Garden

CK Cole Slaw with French Roquefort Dressing	3.75	Harvest Salad mixed greens with dried cherries, granny smith	8.25
Baby Spinach Salad with pecan crusted goat cheese and jalapeno mango vinaigrette	8.25	apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	
City Caesar * * house caesar dressing	7.75	Red and Golden Beet Salad	7.75
		arugula, feta cheese and garlic vinaigrette	
		Iceberg Wedge	7.25
		bacon, tomato, and blue cheese dressing	

Blue Cheese Dressing 1.25

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*

Rainbow Trout 20.25	Fresh Lake Perch 24.75
Lake Superior Whitefish 21.25	Gulf Shrimp 25.75
Eastern Halibut 32.50	Atlantic Salmon 23.25
Maine Sea Scallops 31.50	Lemon Sole 23.75
	Atlantic Swordfish 31.25

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

Fresh Lake Perch sautéed with capers and lemon and served with basmati rice pilaf	25.75	Fire Roasted Atlantic Salmon with dried cherry barbeque sauce, crispy onions, and yukon gold whipped potatoes	25.75
Pretzel Crusted Lake Superior Whitefish with whole grain mustard sauce, braised red cabbage and yukon gold whipped potatoes	23.25	Grilled Atlantic Salmon with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	25.75
Fish & Chips beer battered fillet with crispy fries and tartar sauce	19.25	Seared Atlantic Salmon with caramelized caper and fried parsley butter,	25.75
Spicy Garlic Shrimp chardonnay sauce and yukon gold whipped potatoes	26.75	spinach sauté and basmati rice pilaf	
Seared Maine Sea Scallops served with cremini mushroom risotto	32.25	Fire Roasted Eastern Halibut	33.00
Flounder stuffed with Crabmeat served with roasted yukon gold potatoes	34.75	with garlic spinach sauté, red beet coulis, basil oil and yukon gold whipped potatoes	
Pecan crusted Rainbow Trout served with dried cherry butter and yukon gold whipped potatoes	22.25	Parmesan Crusted Lemon Sole	24.75
		served with a light cream sun-dried tomato and artichoke sauce and yukon gold whipped potatoes	
		Blackened Swordfish Steak	32.25
		served with coconut rice, fried tortilla and black bean mango salsa	



From the Grill

Served with house tossed salad and vegetable medley

Filet of Beef Tenderloin "Angus Beef" *	34.95	Sautéed Chicken Breast	19.75
8 oz. steak served with yukon gold whipped potatoes, asparagus, crispy onions and zip sauce		sautéed with mushrooms, sun dried tomatoes, in a rosemary madeira sauce with yukon gold whipped potatoes	
NY Strip Steak "Angus Beef" *	34.95	Beef Tenderloin Tournedos' "Angus Beef" *	28.75
14 oz. steak served with gratin potatoes, crispy onions, fried brussel sprouts and zip sauce		served with roasted yukon gold potatoes, creamed spinach and mushroom bordelaise sauce	
Braised Lamb Shank	26.75	Grilled Pork Tenderloin	24.25
served with a hearty red wine garlic sauce, and yukon gold whipped potatoes		whipped sweet potatoes, braised red cabbage, dried cherry brandy sauce and crispy onions	

Pasta

Served with house tossed salad

Gulf Shrimp & Chorizo	23.75	Tenderloin Penne	25.25
with penne pasta, roasted red peppers and asparagus in a light shrimp sauce		tenderloin tips tossed with penne pasta, asparagus, roasted mushrooms and tomatoes in a roasted garlic cream sauce	
Linguine in Clam Sauce	21.25	Chicken Fettuccine Alfredo	22.50
chopped tender clams, white wine, olive oil, garlic and herbs		chicken and mushrooms tossed in a creamy parmesan sauce	

Light Portion Meals

Atlantic Salmon	18.25	Portabella Mushroom	12.75
prepared seared, fire roasted or grilled. Ask your server for details.		stuffed with spinach, artichoke hearts, peppers, onions & feta	
Jumbo Lump Crab Cakes	17.75	Fresh Lake Perch	18.75
served with basmati rice pilaf and vegetable medley		served with basmati rice pilaf and vegetable medley	
		Risotto Napoleon	16.95
		vegetarian risotto layered with sautéed vegetables	

Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

Barbequed Chicken	11.75	Spinach Artichoke	11.75
sliced chicken, red onions, bacon, and peppers		spinach, artichoke hearts, red onion, feta and mozzarella cheese	
Margherita	11.50	Pepperoni and Mushroom	10.75
tomatoes, fresh mozzarella, basil and garlic oil		pepperoni, mushrooms and mozzarella cheese blend	
Chorizo and Shrimp	12.75	Prosciutto	11.75
red peppers, banana peppers and mushrooms		fresh mozzarella, prosciutto, and basil	

Sandwiches

Served with French Fried Potatoes

"Angus Beef" Burger*	9.50	Blackened Chicken Sandwich	9.50
with lettuce, tomato and onions		with lettuce, sautéed onions and peppers, bacon, swiss cheese and ranch dressing	

*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

Angeline Pinot Noir, Russian River	8.50	Sartori Pinot Grigio, Italy	8.25
Montoya Pinot Noir, Monterey	8.75	Pighin Pinot Grigio, Friuli	9.25
181 Merlot, Lodi	8.25	Dry Creek Fume Blanc, Sonoma	8.00
Hahn Winery Merlot, Sonoma	8.25	Babich Sauvignon Blanc, New Zealand	8.25
Sycamore Lane Cabernet Sauvignon, Napa	7.75	Sycamore Lane Chardonnay, Napa	7.25
Kunde Cabernet Sauvignon, Sonoma	9.25	Josh Chardonnay, Healdsburg	8.75
Silver Palm Cabernet Sauvignon, North Coast	9.75	Chateau St Jean Chardonnay, Sonoma	8.75
Justin Cabernet Sauvignon, Paso Robles	13.75	Sonoma-Crutrer Chardonnay, Russian River	12.75
High Note Malbec, Argentina	8.50	Urban Riesling, Germany	7.75
Rosenblum Cellars Zinfandel, Sonoma	7.75	Duboeuf Macon-Villages White Burgundy	8.75
Peter Lehmann Shiraz, Australia	9.75	Chateau Ducasse White Bordeaux	9.75