

*Thank you for dining with us this evening!*

### Starters

<b>Crispy Brussels Sprouts</b> with agave and sriracha vinaigrette and toasted peanuts	9.75	<b>Smoked Salmon Sandwich</b> open face on pumpernickel with boursin cheese, capers, diced red onions, chopped eggs and citronette	12.75
<b>Jumbo Lump Crab Cakes</b> with roasted red pepper remoulade	14.25	<b>Cajun Tenderloin Tips*</b> sautéed with peppers, garlic, red onions and served with béarnaise sauce	12.75
<b>CK Mussels</b> steamed in white wine, garlic, lemon and butter, finished with a splash of ouzo and topped with crispy french fries	9.75	<b>Seared Rare Tuna*</b> spicy tea seared with edamame relish, asian slaw, wasabi and ginger	13.75
<b>Flash Fried Crispy Calamari</b> choice of red pepper or sweet and hot sauce	10.75		
<b>Shrimp Casalinga</b> flash fried shrimp tossed with a garlic cream sauce	14.25		

### Soups

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

### From The Garden

<b>Arugula and Grain Salad with Grilled Salmon</b> baby kale, wasabi peas, sunflower seeds, barley chia seeds, quinoa and balsamic vinaigrette	17.75	<b>Harvest Salad</b> mixed greens with dried cherries, granny smith apples, bacon, toasted almonds, vella jack cheese, and honey mustard vinaigrette	8.25
<b>CK Cole Slaw</b> with french roquefort dressing	3.75	<b>Red and Golden Beet Salad</b> arugula, feta cheese and garlic vinaigrette	7.75
<b>City Caesar * *</b> house caesar dressing	7.75	<b>Baby Spinach Salad</b> with pecan crusted goat cheese and jalapeno mango vinaigrette	8.25
<b>Iceberg Wedge</b> bacon, tomato and blue cheese dressing	7.50		

*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*

<i>Rainbow Trout 21.25</i>	<i>Fresh Lake Perch 24.75</i>
<i>Lake Superior Whitefish 22.25</i>	<i>Gulf Shrimp 25.75</i>
<i>Eastern Halibut 33.25</i>	<i>Atlantic Salmon 24.25</i>
<i>Maine Sea Scallops 33.00</i>	<i>Atlantic Swordfish 32.25</i>
<i>Lemon Sole 24.25</i>	

*Served with house tossed salad, choice of whipped potatoes or basmati rice and Chef's vegetable selection*

### Fish and Seafood Specialties

*Served with house tossed salad and Chef's vegetable selection*

<b>Grilled Swordfish Steak</b> served with tomato, bacon and onion jam, spinach sauté and whipped potatoes	33.25	<b>Sautéed Lemon Sole</b> sautéed with artichokes, tomatoes and spinach with white wine and butter and served with basmati rice pilaf	24.75
<b>Fire Roasted Eastern Halibut</b> with spinach sauté, red beet coulis, basil oil and garlic whipped potatoes	33.75	<b>Fire Roasted Atlantic Salmon</b> with dried cherry barbeque sauce, crispy onions and whipped potatoes	25.75
<b>Potato Crusted Lake Superior Whitefish</b> crispy shredded potatoes with apple horseradish remoulade	23.25	<b>Grilled Atlantic Salmon</b> with orange teriyaki glaze, stir-fried vegetables and basmati rice pilaf	25.75
<b>Fish &amp; Chips</b> beer battered fillet with crispy fries and tartar sauce	19.25	<b>Seared Atlantic Salmon</b> with caramelized caper and fried parsley butter, spinach sauté and basmati rice pilaf	25.75
<b>Spicy Garlic Shrimp</b> chardonnay sauce and whipped potatoes	26.75	<b>Fresh Lake Perch</b> sautéed with capers and lemon and served with basmati rice pilaf	25.75
<b>Seared Maine Sea Scallops</b> served with cremini mushroom risotto	33.25		
<b>Rainbow Trout Amandine</b> butter toasted almonds and parmesan risotto	23.25		

### From the Grill

*All grill entrees except Angus Burger served with house tossed salad and Chef's vegetable selection*

<b>Filet of Beef Tenderloin "Angus Beef" *</b> 8 oz. steak served with whipped potatoes,	36.95	<b>Sautéed Chicken Breast</b> sautéed with mushrooms, sun dried tomatoes, in a	21.25
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asparagus, crispy onions and zip sauce		rosemary madeira sauce with whipped potatoes	
<b>NY Strip Steak "Angus Beef" *</b>	36.95	<b>Beef Tenderloin Tournedos' "Angus Beef" *</b>	28.75
14 oz. steak served with gratin potatoes, crispy onions, fried brussel sprouts and zip sauce		served with roasted yukon gold potatoes, asparagus and béarnaise sauce	
<b>Braised Lamb Shank</b>	27.75	<b>Braised Short Ribs</b>	27.95
with a hearty red wine garlic sauce and whipped potatoes		whipped potatoes, roasted baby carrots, roasted cipollini onions and natural sauce	
<b>Baby Back Ribs</b>	25.95	<b>"Angus Beef" Burger*</b>	9.75
served with french fried potatoes		served with crispy fries and lettuce, tomato, pickles and onions	
	<i>Half Slab</i>		
	17.95		

## Pasta

Served with house tossed salad

<b>Gulf Shrimp &amp; Chorizo</b>	23.75	<b>Short Rib Fettuccine</b>	24.25
with penne pasta, roasted red peppers and asparagus in a light shrimp sauce		tossed in a light cream sauce with roasted baby carrots, roasted cipollini onions and cremini mushrooms	
<b>Linguine in Clam Sauce</b>	21.25	<b>Chicken Fettuccine Alfredo</b>	22.50
chopped tender clams, white wine, olive oil, garlic and herbs		chicken and mushrooms tossed in a creamy parmesan sauce	

## Light Portion Meals

<b>Atlantic Salmon</b>	18.25	<b>Jumbo Lump Crab Cakes</b>	18.25
prepared seared, fire roasted or grilled. Ask your server for details.		served with basmati rice pilaf and chef's vegetable selection	
<b>Portabella Mushroom</b>	13.75	<b>Fresh Lake Perch</b>	18.75
stuffed with spinach, artichoke hearts, peppers, onions, sundried tomatoes and feta cheese		served with basmati rice pilaf and chef's vegetable selection	
		<b>Risotto Napoleon</b>	16.95
		vegetarian risotto layered with sautéed vegetables	

## Pizza

Individual Size Pizza Prepared in a Wood Fired Oven

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

\*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

<b>Angeline Pinot Noir, Russian River</b>	8.50	<b>Sartori Pinot Grigio, Italy</b>	8.25
<b>Montoya Pinot Noir, Monterey</b>	8.75	<b>Pighin Pinot Grigio, Friuli</b>	9.25
<b>181 Merlot, Lodi</b>	8.25	<b>Rutherford Ranch Sauvignon Blanc, Napa</b>	8.25
<b>Sycamore Lane Cabernet Sauvignon, Napa</b>	7.75	<b>Babich Sauvignon Blanc, New Zealand</b>	8.25
<b>Kunde Cabernet Sauvignon, Sonoma</b>	9.25	<b>Sycamore Lane Chardonnay, Napa</b>	7.25
<b>Silver Palm Cabernet Sauvignon, North Coast</b>	9.75	<b>Rutherford Ranch Chardonnay</b>	9.25
<b>Justin Cabernet Sauvignon, Paso Robles</b>	13.75	<b>Knock On Wood Chardonnay</b>	10.50
<b>High Note Malbec, Argentina</b>	8.50	<b>Chateau St Jean Chardonnay, Sonoma</b>	8.75
<b>Rosenblum Cellars Zinfandel, Sonoma</b>	7.75	<b>Sonoma-Crutner Chardonnay, Russian River</b>	12.75
<b>Peter Lehmann Shiraz, Australia</b>	9.75	<b>Urban Riesling, Germany</b>	7.75
<b>Horseshoes and Hand Grenades Meritage</b>	12.75	<b>Chateau Ducasse White Bordeaux</b>	9.75
		<b>Chateau Beaulieu Rose, France</b>	9.75