**Dinner Menu**

**Starters**

New England Clam Chowder   6

 Pine Island Oysters on the Half Shell

½ Doz  10        Dozen  18

Crispy Fried Calamari with Citrus Aioli   10

Chargrilled Cajun Oysters with Pecorino Butter   12

 Prince Edward Island Mussels

Garlic, Shallots, Corn, Roasted Red Pepper, Chili and White Wine   11

 **Salads**

 Mixed Greens Salad with Tomato, Red Onions & Balsamic Vinaigrette   6

Baby Iceberg Cobb Salad with Egg, Grape Tomato, Cucumber, Red Onion, Bacon and Crumbled Bleu   10

Classic Caesar Salad    8

Add Grilled Chicken or Shrimp  13

Harvest Salad with Baby Greens, Port Poached Pears, Dried Cranberries, Candied Walnuts,

Sweet Potato Crouton, Roasted Beets, Crumbled Bleu Cheese & Toasted Cider Vinaigrette   10

  **Small Plates**

Crunchy Buffalo Chicken Spring Rolls With Cheddar, Scallions and Bleu Cheese Dipping Sauce 10

Pancetta & Sundried Tomato Pizzette with Pesto & Fontina   10

 Mac and Three Cheeses with Crispy Bread Crumbs in a Garlic Cream Sauce   8

Bacon & Goat Cheese Onion Tart   9

Tuna Tartare with Mango & Avocado   12

Red Wine Braised Boneless Short Rib  12

Everything Bagel Blend Crusted Yellow Fin Tuna With Seaweed Salad   14

Sweet Potato Gnocchi in a Buttery Garlic Sage Sauce With Pecorino Romano    9

**Sandwiches**

Grilled Portobello, Red Pepper, Zucchini, Mozzarella & Chipotle Aioli on Ciabatta   10

 Blackened Chicken, Swiss, Avocado & Pesto on Ciabatta 10

 Pulled Pork on a Club Roll with Apple- Jicama Slaw   10

 **Pasta**

Fresh Pappardelle Bolognese with Ground Sirloin, Sweet Italian Sausage, Pancetta and Garnished with Ricotta   18

Cappellini with Peas & Pancetta in a Garlic Wine Sauce   15

**Entrees**

Blackened New Orleans Catfish

Creole Mustard Sauce, French Beans & Rice Pilaf    17

Pan Seared Tilapia with Lemon Basil Sauce Sauteed Broccoli and Orzo   18

Apple-Honey Glazed Grilled Salmon with Warm Lentil Green Apple Salad     20

Garlic & Chili Sauteed Jumbo Shrimp over Jambalaya   24

 Pan Roasted Cod with Broccoli, Pancetta, and White Beans in a Roasted Garlic Pecorino Sauce   19

Sauteed Breast of Chicken in a Wild Mushroom Merlot Shallot Demi Glace, & Creamy Barley Risotto   18

Hickory Crusted Pork Chop with Green Apple Chutney & Charred Corn-Black Bean Salad   22

**Certified Angus Beef on the Grill**

 Bacon Cheddar Burger   11

 Marinated Hanger Steak Frittes   20

Center Cut Sirloin with Lobster Chive Whipped Potatoes, Arugula-Goat Cheese Salad,

Buttermilk Onion Ring & Cranberry Horseradish BBQ Glaze   28

NY Strip Steak with Bacon Horseradish Crust Roasted Red Potatoes and Seasonal Vegetables   32

**Side Dishes**

Jack Halyards Fries   5

Lobster Whipped Potatoes   8

Garlic Whipped Potatoes   5

Creamy Barley Risotto   5

Mixed Grilled Vegetables   4

Green Apple- Jicama Slaw   4

Buttermilk Onion Rings   5