



Starters

Soup du Jour
\$5 CUP • \$7 BOWL

Lobster Bisque
\$6 CUP • \$8 BOWL

Brie & Jam Baguette ~ Buttery grilled multigrain baguette topped with melted brie, house made hot pepper jelly, crumbled walnuts and dried fruit
\$9.00

Scallops ~ Pan seared day boat scallops, pineapple curry butter emulsion, smoked shitake mushrooms and truffle oil
\$12.75

Crab Bake ~ Blue fin crab, diced sweet peppers and potato in a rich garlic chive cream sauce, topped with melted smoked gouda and toasted panko bread crumbs served with sea salt pita chips
\$12.50

Clams Casino ~ Stuffed clams on the half shell with a hint of spice
\$9.50

Stuffed Hungarian Peppers ~ Roasted and stuffed with spicy andouille sausage & three cheeses resting on grilled multigrain baguette, finished with a sweet onion relish
\$9.75

Flat Breads

The Tuscan ~ Sun dried tomatoes, thinly shaved onion, spinach and parmesan cheese, balsamic drizzle
\$12.00

The Napa ~ Arugula, blue cheese and caramelized onion, drizzled with garlic-chive extra virgin olive oil
\$12.00

Smoked Mushroom ~ Kale pesto, shitake mushrooms, smoked gouda cheese and roasted red pepper relish
\$12.00

Salads

Thai Pear Salad ~ Poached pear, field greens, mandarin oranges, crumbly blue cheese, fried wasabi wonton and Thai plum vinaigrette
\$11.00

Classic Mesclun Salad ~ Fresh west coast butter mesclun and greens, cherry tomatoes, shaved onions, carrots and fried garbanzo beans
\$5.50

Caesar Salad ~ Crispy romaine hearts, shaved onion, cherry tomatoes, shredded parmesan and whole grain croutons, drizzled with house made dressing
\$6.50

Start with our Classic Mesclun or Caesar and add:

Chicken \$6.00 • Steak \$8.50 • Salmon \$12.00 • Shrimp \$11.00 • Lobster \$14.00

Turf

Organic Frenched Chicken Breast ~ Cracked black pepper and sea salt pan roasted chicken, hand cut pasta folded in a lemon kale pesto sauce, finished with fresh tomato cream
\$22.50

Certified Black Angus N.Y. Strip Steak ~ Grilled Prime NY Strip, sour cream whipped rooster potato, gorgonzola and cipollini onion compound butter, with seasonal vegetables
\$32.50

Certified Black Angus Filet Mignon ~ Grilled domestic Black Angus filet on a bed of roasted garlic & parsnip puree, tender asparagus, finished with a pinot noir reduction
\$35.00

Grass Fed Bison Strip ~ Naturally raised bison strip steak finished with a dark stout demi-glace, served with a rustic jicama and grainy mustard hash, and seasonal vegetable
\$34.50

Certified Black Angus Prime Rib {AVAILABLE SATURDAY and SUNDAY}
Succulent cuts of prime rib served with whipped potatoes and seasonal vegetable
Queen \$25.00
King \$31.00

All of our Certified Black Angus Cuts are Aged 28 Days Minimum

House Specialties

House Specialties ~ Finish your dish as you like with some of our most requested seasonal favorites
\$2.50

{ Goat Cheese Mashed Rooster Potato Bechamel Spinach }
{ Wild Mushroom and Parmesan Risotto Sweet Horseradish Risotto }

Surf

Shrimp & Scallops ~ Fresh pappardelle pasta tossed with shitake mushrooms, grape tomatoes and arugula in a lemon-truffle butter sauce, topped with pan seared day boat scallops and jumbo shrimp
\$25.50

Sea Bass ~ Fresh Chilean sea bass topped with a citrus relish of bamboo shoots, micro basil and roasted leeks, served with sweet horseradish risotto
\$31.75

Grilled Salmon ~ Served with crispy pan seared sweet potato cakes, wilted spinach, finished with a zesty pepper molasses sauce
\$23.50

Lobster Pasta ~ Hand cut pasta folded in a roasted red pepper cream sauce with capers and sundried tomatoes finished with a butter poached Brazilian lobster tail
\$28.50

~ ADD A PETITE LOBSTER TAIL WITH ANY DINNER ENTREE for \$14 ~

Desserts

“The Delaware” Bag ‘o Donuts ~ Mini doughnuts made to order with a selection of dipping sauces

... Please ask your server for additional dessert offerings ...

PARTIES OF 8 OR MORE SUBJECT TO GRATUITY