



~APPETIZERS~

Calamari ~ Crispy calamari tossed in a garlic butter sauce with banana peppers	9
Crab Cakes ~ Blue crab, peppers, scallions with crumbs served with Old Bay aioli	9
Baked Brie ~ Imported triple cream, in flaky pastry with fresh fruit & walnuts	9
Littlenecks on the ½ Shell- From the shores of Cape Cod	10
Tempura Batter Green Beans – Served with lemon wasabi aioli	8
Oysters on the ½ shell – Ask your server about region	MP
Escargot- “a la Burgundy”	10
Beef Carpaccio – Caper vinaigrette, and shaved parmesan	12
Prince Edward Island Mussels – White wine, garlic, parmesan and parsley	10
Shrimp Cocktail- Large whites, house made cocktail sauce	10
Antipasto De La Casa ~ Assorted Cured Meats, grilled veggies, assorted cheeses	12
Clams Casino – East coast favorite	11
Angels on Horseback – Fresh oysters wrapped in bacon	12
Louisiana Cocktail- Fresh boiled shrimp tossed in our Louisiana style cocktail sauce topped with Cajun remoulade	12
Summer Beet Salad- Red & Orange Beets glazed in White Balsamic honey reduction topped with Haystack mountain Goat Cheese	10

~SOUPS~

Baked French Onion ~ Garlic Toasted crouton and imported Swiss	
Soup of the Day ~ Chef's Creation made daily	4
Cioppino- halibut, crab, shrimp, clams, mussels, and oysters in a savory tomato-based broth. (This is a full entrée portion)	24

~SALAD BOWLS~

Arugula & Pecan Salad- accompanied by roasted pear and stilton cheese drizzled with apricot vinaigrette	9
Greek Salad- Mixed greens, feta, Kalamata olives, cucumbers, pepperoncini, and diced bell peppers	10
The Chef ~ Turkey, ham, Swiss, cheddar, hardboiled egg, with a medley of vegetables	10
Estes Cobb – Diced cucumber, chicken, diced tomatoes, bleu cheese crumbles, hardboiled egg.	10
Spicy Sirloin ~ Tangy Asian marinade, topped with sprouts, carrots, cashews, cucumber, cabbage blend, diced apricots soy ginger vinaigrette	10
Grilled Salmon – Simply tossed with greens in a light olive oil vinaigrette topped with caper aioli	11
Lobster in the Rough ~ ¼ pound Full lobster served over greens with horseradish remoulade, drawn butter, and cocktail sauce	16
Heirloom Tomato Salad - A menagerie of seasonal heirloom tomatoes topped with fresh basil and honey balsamic drizzle	11
Seared Portobello - Delicate lemon marinade tossed with fresh vegetables and bleu cheese crumbles & balsamic vinaigrette	10
Side Salad ~ Mixed Greens or Caesar	4

~SANDWICHES~

Fresh Idaho or sweet potato fries, coleslaw, or fresh fruit

The Ham Burger ~ USDA Choice Ground Chuck, served with your choice of cheese, topped with lettuce, tomato, pickles. Add sautéed mushrooms & onions or crispy bacon 1.50	9
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Philly Cheese Steak ~ Sautéed onions, peppers and imported Swiss served on a baguette	9
Chicken Italiano ~ Marinated breast of chicken topped with basil pesto, marinara, fresh mozzarella	8
Turkey Club ~ Built with bacon, lettuce, tomato and mayonnaise- choose white, wheat or rye	8
Grilled Salmon ~ Lightly seasoned with herb infused olive oil, drizzled with lemon thyme aioli	10
Crab Cake Sandwich ~ Lump crab, peppers, scallions, crumbs, with Dijon mayo	10
The Triple Cheese ~ Cheddar, Swiss, Pepperjack layered with sprouts, red onion, and sundried pesto	8
Pork Tenderloin ~ topped with caramelized onions and spicy mango ketchup	10

Famous Fajitas

Choice of beef or chicken served with warm tortillas, pico de gallo, and guacamole, and sour cream 14 Chicken 16 Beef 18 Shrimp

~PASTAS~

Fresh Gnocchi - Tossed with house made marinara, Italian sausage, fresh basil with a touch of creamy Alfredo	17
Cheese Tortelloni ~ Drizzled with tomato & basil pestos in Alfredo sauce	16
Shrimp Fra Diavolo ~ Large whites sautéed in spicy marinara with littleneck clams over linguini	19
Chicken Piazza - Penne pasta sautéed with marinated chicken, artichokes, sundried tomatoes, capers mushrooms in a creamy lemon herb sauce	17
Shrimp Scampi ~ dozen or more freshly sautéed shrimp with white wine, garlic, butter finished with lemon on a nest of linguini	19

~FROM THE SEA~

Roasted seafood served with wild rice blend and vegetables

New England Style Fish & Chips ~ Beer battered haddock with fries & coleslaw	14
Cashew Dusted Halibut ~ On a bed of wilted lemon herb spinach	24
Soy Glazed Atlantic Salmon - drizzled with wasabi cream	20
Grilled Atlantic Sea Scallops - Placed on a pallet of cilantro lime glaze	24

~FROM THE GRILL~

Served with choice of starch and seasonal vegetables

Pepper Steak Skewer~ top sirloin, tri color peppers, Idaho & sweet potatoes	17
Grilled Pork Tenderloin ~ smothered in sweet onion, green chilies, and cabernet reduction	17
Chicken Saltimbocca- An Italian Classic pan fried with prosciutto and mushrooms	18
Walnut Crusted Chicken - drizzled with a sweet basil cream sauce	18
Honey Glazed Rack of Lamb ~ Grilled to your liking with Riesling reduction	24
Chicken Oscar- Lightly breaded and topped with sautéed king crab and a lemon beurre Blanc	18

Austin Blues BBQ Ribs ~ Slow roasted in a tangy sauce, with slaw & Idaho or Sweet fries
Half Rack.....12 Full Rack.....14

*We Proudly Serve Certified USDA Choice Sterling Silver Aged Beef
Served with a Sautéed Mushroom Medley, Chef's Starch and Fresh Vegetables*

Top Sirloin~8oz.....21
Rib Eye~16 oz.....26
New York Strip 14oz.....26
Veal Ribeye 12oz.....26

Filet Mignon~ 8 oz.....27
Au Poivre, Crab stuffed, or broiled with stilton and sautéed mushrooms