

Appetizers

Buffalo Wings Mild, Suicidal or BBQ	\$8.50
Boneless Buffalo Wings Mild, Suicidal or BBQ	\$8.99
Homemade Onion Strings A mountain of fresh sweet onions cut extra thin and fried to a golden crisp.	\$6.99
Crab Cakes Lightly fried and served with a Chipotle rémoulade.	\$9.99
Fried Calamari Lightly breaded and fried, served with our sauce picante.	\$9.99
Fresh Fried Shrimp Five Jumbo Shrimp doubled dipped and lightly fried. Served with sweet chili sauce.	\$11.99
Grilled Shrimp Five jumbo shrimp grilled with a sweet chili and BBQ glaze	\$11.99
Shrimp Cocktail Six jumbo shrimp are served with our own cocktail sauce.	\$11.99
Steamed Mussels P.E.I. Mussels steamed in white wine, garlic and fresh herbs with tomatoes and finished with freshly drawn butter.	\$8.99
Mediterranean Plate Our own roasted garlic hummus, lentil relish, marinated feta salad and fresh pita bread.	\$9.99
Zucchini Sticks Thinly sliced, house-spiced, then deep-fried. Highlighted with our horseradish Dijon sauce.	\$7.99
Toasted Cheese Ravioli served with our marinara sauce.	\$7.99
Ultimate Nachos An enormous plate of our tortilla chips, with spicy beef chili, jalapenos, tomatoes, sliced black olives and scallions. Smothered in cheese and served with house-made chunky salsa and sour cream.	\$8.99
	<i>Add Grilled Chicken</i> \$4.00
	<i>Add Guacamole</i> \$1.00
Spinach and Artichoke Dip Creamy homemade spinach dip combined with artichoke hearts, fresh spinach and Romano cheese served with our tortilla chips.	\$7.99
Tomato, Basil and Mozzarella Ripened tomatoes with basil leaves and mozzarella. Finished with aged balsamic, basil oil and cracked black pepper.	\$7.99
Stuffed Artichoke with fresh herbs and seasoned bread crumbs.	\$9.99
Basket Of Fries	\$5.99

Soups

	Cup	Bowl
Soup Du Jour: Chef's preparation of classical and New World offerings.	\$4.00	\$4.75
Clam Chowder Our New England style chowder, rich, chunky and creamy.	\$4.50	\$5.50
Beef Chili Slow-cooked, homemade rich and spicy, topped with a three cheese blend.	\$5.99	\$6.99

Salads

House Salad Mixed tender field greens with cucumber, tomato, carrot and red onion. Dressings: Fat Free Balsamic Vinaigrette, Peppercorn Parmesan, Bleu Cheese, Zinfandel Vinaigrette, Ranch and Caesar	\$4.99
Cranberry Salad mixed tender field greens with sun-dried cranberries, toasted pine nuts and crumbled goat cheese all tossed with raspberry walnut vinaigrette.	\$9.99
Caesar Salad The Classic preparation...Crisp romaine lettuce and garlic croutons, tossed with Parmesan cheese, and homemade Caesar dressing. (Anchovies optional)	<i>Small Caesar</i> \$7.99 <i>Large Caesar</i> \$9.99
Roasted Tarragon Chicken Walnut Salad with celery, green onion and mandarin oranges. Tossed with tarragon-Dijon vinaigrette and served over mixed field greens.	\$12.99
Spinach Salad Fresh baby spinach with bacon, walnuts, red onion, apples, croutons and crumbled Gorgonzola.	\$10.99
Greek Salad A bed of fresh Romaine lettuce topped with cucumbers, tomatoes, red onions, roasted red peppers and kalamata olives all tossed with Greek dressing and topped with feta cheese and pepperoncini.	\$9.99

Add to Any Salad: Chicken \$4.00, Salmon \$5.00 or Shrimp \$8.00

Consuming raw or undercooked meats may increase your risk of food borne illness.