

DINNER

MENU



APPETIZERS

SMOKED FISH DIP ... 16

Creamy blend of smoked fish & light jalapeno with salted corn chips, carrot & celery sticks

SHRIMP COCKTAIL ... 16

Traditionally steamed with horseradish cocktail sauce*

CHICKEN WINGS ... 15

Jumbo wings crispy fried & tossed with honey-sriracha, buffalo or Maple BBQ

BONELESS WINGS ... 15

Crispy coated, tossed with honey-sriracha, buffalo or Maple BBQ

TATER CUPS ... 12

Crispy coated skins filled with Monterey Jack & applewood bacon bits, sour cream

POUTINE

Hand cut fries with fresh curds & poutine sauce
Sm. ... 9 Lg. ... 12

SALT N' VINEGAR FRIES ... 8.95

Malt marinated hand cut potatoes, crispy fried & tossed in sea salt

SOUTHERN DOCK DIP ... 14

A Tex-mix of beef, queso & cheese, served warm with corn chips

MEDITERRANEAN MUSSELS ... 18

Tender steamed mussels with heirloom tomatoes in a garlic herb white wine broth, rustic bread*

PARMESAN SHRIMP ... 16

Jumbo butterflied shrimp parmesan breaded & fried, lemon garlic butter*

BUFFALO BOMBS ... 12

Wonton wrappers rolled with a buffalo infused blend of cream cheese & chicken, ranch for dipping

CHEESE CURDS ... 16

Hand breaded, deep fried curds with ranch dipping sauce

SALADS

**SIDE GARDEN
SALAD ... 7.50**

**SIDE CAESAR
SALAD ... 7.50**

SUMMER BERRY SALAD ... 14

Mixed greens, light pepper & onion with white balsamic dressing, strawberries & blueberries, candied pecans & local Five Generations quark cheese
Add shrimp ... 19* Add chicken ... 17

CASHEW CHICKEN SALAD ... 16

Mixed greens, red pepper, carrots & broccoli with grilled chicken, candied cashews, Chinese noodles & mandarin oranges

STEAK CAESAR ... 21

Crisp romaine tossed with croutons & creamy Caesar, finished with beef tenderloin medallions, fried capers, smokehouse bacon bits, onion & grape tomatoes, dusted with parmesan*

ULTIMATE CHICKEN CAESAR ... 17

Chicken Caesar salad with fried capers, bacon bits, tomatoes & onion
Classic Chicken Caesar ... 16

POPCORN CHICKEN SALAD ... 15

Salad greens, shredded carrots & cucumbers topped with plain or buffalo style chicken, Monterey Jack cheese, tomato & onion

SOUPS

Soup Du Jour

Cup ... 5.95 Bowl ... 7.95

The Lobster Pot

Knuckle claw
lobster meat in a light
sherry cream sauce ... 20

French Onion

Caramelized onion, broth
soup & garlic crostini
with Swiss & cheddar
broiled golden brown
Cup ... 7.50 Crock ... 9.50

ENTREES

CAJUN CHICKEN & PASTA ... 25

Pan seared tender chicken & sweet Italian sausage with button mushrooms, peppers, onions, cavatappi pasta & a Cajun cream sauce

CHICKEN N' BISCUIT ... 22

House classic homemade biscuit with pulled chicken, mashed potato, gravy & cranberry sauce

ROASTED CHICKEN ... 24

Marinated half chicken roasted in herb garlic pan jus*

FRIED CHICKEN DINNER ... 16

Four piece chicken dinner with mashed potatoes, gravy & coleslaw

WILD MUSHROOM RAVIOLI ... 24

Sauteed wild mushrooms & scallion in a light marsala wine sauce over mushroom filled ravioli
Add Chicken ... 28

ENTREES

EAST COAST TUNA BOWL ... 26

Sesame seared tuna sashimi atop seasoned basmati, wakame salad, watermelon radish, sugar snap peas, pickled ginger & honey-sriracha soy glaze*

MAPLE BOURBON BOWL ... 26

Fresh grilled salmon filet *or* chicken basted with a maple citrus bourbon sauce over rice with a medley of vegetables*

SHRIMP SCAMPI ... 27

Pan seared shrimp, peppers, shallots, green onions, spinach & plump cherry tomatoes tossed with angel hair in a traditional lemon-garlic white wine scampi sauce *

BROILED SEA SCALLOPS ... MARKET

Fresh sea scallops with citrus butter & wine, dusted with bread crumbs*

STUFFED COD ... 28

Fresh filet of cod with our house crab stuffing, baked with sherry cream lobster sauce*

LEMON CAPER COD ... 26

Captain's cut lightly dusted with bread crumbs, drizzled with lemon caper cream sauce*

PUB FARE

Served with chips & pickles

LOBSTER SALAD ROLL ... MARKET

100% Knuckle claw lobster salad in a grilled buttery brioche with house cut French fries & coleslaw*

FISH TACOS ... 18

Soft shell tortillas with deep fried cod, sriracha lime aioli, summer slaw & a roasted corn & black bean salsa*

LANDING DIP ... 17

Roasted top round thinly sliced with light caramelized onions & melted cheddar on a fresh baked crescent roll

THE MOBY DICK ... 16

Deep fried cod filet with bacon, lettuce & tomato on toasted brioche, served with tartar sauce *

TRIPLE DECKER CLUB ... 14

Toasted & loaded with honey roasted turkey lettuce, tomato, bacon & mayo
Sub Roast Beef ... 1.00

CHOICE BEEF

WHISKEY KISSED DELMONICO ... 38

14oz Choice cut ribeye chargrilled to desired temperature, with a zesty whiskey glaze, finished with crispy fried onions*
Add grilled shrimp ... 6

SUMMER SURF N' TURF ... 36

Tender New York sirloin with parmesan butterflied shrimp finished with lemon-garlic butter drizzle*

WAGYU CHOPPED SIRLOIN ... 25

Local O'Donnell Farm ground wagyu chargrilled to your desired temperature, finished with house made Cowboy butter*

MILE HIGH MEATLOAF ... 20

Meatloaf & mashed potatoes piled high & smothered with gravy & crispy fried onions

TOP DECK BURGER ... 16 *cooked to order

6oz Beef patty on a butter toasted brioche with lettuce, tomato, red onion, crispy bacon, American cheese & chopped pickles, dressed with Thousand Island dressing

MAPLE BBQ BURGER ... 16 *cooked to order

6oz Beef patty with maple bbq, applewood bacon & cheddar cheese on a grilled Kaiser roll

PRIME TIME

Friday & Saturday

Boneless Rib,
Slow Roasted, Au Jus*

BASKETS

Fresh catch lightly
breaded & deep fried with
homemade fries & coleslaw *

Haddock ... 18

Clam Strips ... 18

Sea Scallops ... market

Parmesan Shrimp ... 19

Chicken Tenders ... 16

Sides

French Fries ... sm. 4.95 lg. 6.95

Onion Rings ... sm. 5.95 lg. 7.95

Steak Fries ... sm. 4.95 lg. 6.95

Sweet Potato Fries ... 6.95

Fried Mushrooms ... 8.95 Mozzarella Sticks ... 8.95