

# 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 maple BBQ or buffalo

### 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 ... 18\* 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

### French Onion

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

### The Lobster Pot

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

## 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\*

# 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\***

# 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\*

## 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

# 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**