

Chef's Menu

• APPETIZERS •

CLASSIC MUSSELS 10 / 18

PEI Mussels, white wine, herbs, garlic, fresh tomato relish, toasted baguette

HALIBUT CHOWDER CUP 6 / BOWL 10 G

• SALAD •

STEAK AND SPINACH SALAD 20 G

Sliced prime sirloin steak, fresh spinach, heirloom tomatoes, hard-boiled egg, goat cheese, frizzled onions, warm bacon dressing

• SEA AND LAND •

BLUE CHEESE AND BACON BURGER 15

Classic 8 oz. blend of prime beef cuts, grilled to order, apple chutney, crumbled blue cheese, Nueske's bacon, toasted brioche bun, hand cut fries, dill pickle spear

CHICKEN PARMESAN 20

Hand breaded Gerber's Amish farm chicken breast, house made marinara, mozzarella and provolone cheeses, spaghetti, parmigiano reggiano, side salad

PRIME 18 OZ PORTERHOUSE STEAK 70 G

18 oz bone-in porterhouse steak, loaded baked potato, side salad

• DESSERT •

CHOCOLATE FIG CHEESECAKE 8

House made chocolate cheesecake, blue cheese cream, fig spread, toasted pistachios

STICKY TOFFEE PUDDING 6 G

House made date pudding, sticky toffee rum sauce, whipped vanilla ganache

SEASONAL GRAETER'S PUMPKIN & PEPPERMINT ICE CREAM 5 G

Suggested Wine ~ RouteStock Cabernet Sauvignon, Napa, California, 2022

Glass – 8 Quartino – 12 Bottle – 35

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

G DENOTES GLUTEN FREE ITEM