

Dinner Menu

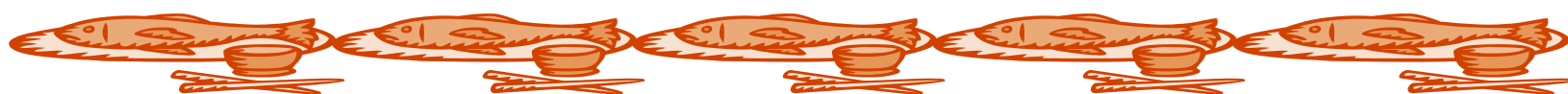
Soups

Black Bean	Bowl	3.95
Gazpacho	Bowl	4.95
Crock of French Onion, <i>with Three Cheeses</i>		5.50

Appetizer Courses

Escargot Sauté, <i>White Wine, Shallots, Herbs, Grilled Crustini</i>	6.49
Shrimp and Crabcakes, <i>Remoulade (3 per order)</i>	6.49
Panko Encrusted Bay Scallops, <i>Orange – Ginger Sauce</i>	6.49
Spinach & Artichoke Boursin Cheese Dip, <i>Tortilla Chips</i>	6.95
Fried Calamari, <i>Chili Lime Mustard Sauce, Black Bean Corn Salsa</i>	7.95
Prince Edward Island Mussels Casino	8.95
Shrimp Cocktail, <i>Cucumber Salsa</i>	8.95
*Spice Rubbed Yellow-Fin Tuna (served rare) <i>Wasabi, Pickled Ginger, Kim Chee</i>	8.95
*Island Creek Oysters, <i>On The Half Shell, Duxbury, Mass.</i>	11.95
Oysters Rocky, <i>Spinach, Pernod, Parmesan</i>	13.95

All Fresh Fish and Main Courses include Bread and Butter, Choice of One: Black Bean Soup, Soup Du Jour, Cole Slaw or House Salad served with Raspberry Maple Vinaigrette Dressing, Caesar Salad - Add \$2.75



Fresh Catch

Blackened Catfish, <i>Baby Greens with Grilled Vegetables & Chipotle Vinaigrette, Sweet Potato Pancakes</i>	14.95
Grilled Rainbow Trout, <i>Coarse Grain Mustard Sauce, Marinated Cucumber, Redskin Potatoes</i>	16.95
Florida Mahi-Mahi Saute, <i>Macadamia Nut Encrusted, Basmati Rice, Citrus Vinaigrette</i>	16.95
Broiled Great Lakes Whitefish, <i>Rice Pilaf, Fresh Vegetables</i>	17.95
Potato Encrusted Great Lakes Whitefish, <i>Horseradish Sauce, Grilled Vegetables</i>	16.95
Walnut Encrusted Great Lakes Whitefish, <i>Apple Maple Butter, White Wine Sauce, Fresh Vegetables</i>	16.95
Broiled Boston Scrod, <i>Rice Pilaf, Fresh Vegetables</i>	19.95
Grilled Atlantic Salmon, <i>Rice Pilaf, Fresh Vegetables</i>	19.95
Great Lakes Perch, <i>Sautéed or Fried, Rice Pilaf, Fresh Vegetables</i>	19.95



Other Main Courses

Spinach Fettuccine Verde, <i>Sun-Dried Tomatoes, Shiitake Mushrooms, Pine Nuts, Goat Cheese Cream</i>	13.95
With Chicken 15.49	With Shrimp 16.95
Chicken & Orchiette Pesto Pasta Saute, <i>Prosciutto, Artichokes, Olives, Roasted Red Peppers, Feta Cheese</i>	13.95
Panko Breaded Pork Loin "Chops", <i>Sweet Potatoes, Spiced Apples, Braised Cabbage</i>	14.95
Cape Bay Scallops Gratin, <i>Tomato Coulis & Spinach with Angelhair Pasta</i>	14.95
Chicken Tosca Parmesan, <i>Pesto Spaetzle, Sun-Dried Tomatoes</i>	15.95
Broiled Shrimp Casino, <i>Garlic Butter, Rice Pilaf, Fresh Vegetables</i>	15.95
Gulf Shrimp Saute, <i>Mushrooms, Artichokes, Basil & Provencal Sauce, Tossed with Gemelli Pasta</i>	16.95
*10 oz. Grilled Steak Wisconsin, <i>Gorgonzola Garlic Butter Gratin, Mashed Redskin Potatoes, Roasted Vegetables</i>	17.95
Roasted Half Duck, <i>Apple Sauce, Blue Cheese Spaetzle, Braised Cabbage</i>	17.95
Maryland Lump Crab Cakes, <i>Rice Pilaf, Fresh Vegetable, Red Pepper Sauce</i>	20.95
Shrimp & Scallop Fettuccine, <i>Red Bell Pepper Cream Sauce</i>	20.95
Sea Scallops Sauté, <i>Wilted Spinach, Brown Butter Vinaigrette, Toasted Almonds, Basmati Rice</i>	21.95
Braised Short Rib of Beef, <i>Cognac Black Peppercorn Sauce, Smashed Potatoes, Roasted Vegetables</i>	21.95
*6 oz. Filet Mignon, <i>Red Wine Sauce, Smashed Potatoes, Crispy Onions, Fresh Vegetables</i>	19.95
*9 oz. Filet Mignon, <i>Red Wine Sauce, Smashed Potatoes, Crispy Onions, Fresh Vegetables</i>	26.95

SPLIT PLATE CHARGE \$5.50

*Cooked to Order
Consuming Raw or Under-Cooked Shellfish, Seafood, Meats
or Eggs May Increase Your Risk of Food Borne Illness, Especially
if You Have Certain Medical Conditions.