

Fall Harvest Menu

— ■ APPETIZERS ■ —

Potato Skins \$8.00

Deep Fried and Stuffed with Bacon and Cheddar Cheese topped with Green Onions and Sour Cream

***Crab Cakes \$12.00**

With Fresh Lump Crab Meat served with a Garlic and Lemon Aioli

***Ahi Tuna Crisps \$13.00**

Sesame Crusted Ahi Tuna on a Crispy Wonton topped with Wakame Salad, Pickled Cabbage Drizzled with Wasabi Aioli and Unagi Sauce

Boneless Chicken Wings \$8.00/\$11.00

Mild, Medium, Hot, Honey Mustard, Garlic Parmesan, Sweet Chili, BBQ, Dry Rub Cajun and Dry Rub Lemon Pepper served with Bleu Cheese or Ranch and Celery

Stuffed Mushrooms \$9.00

Sausage Stuffed and Broiled in a White Wine and topped with Parmesan Cheese

Flatbread Pizzas

\$8.00

Pepperoni and Cheese

\$10.00

BBQ Chicken... Red Onions and Cheddar Cheese

\$12.00

Meatlovers... Bacon, Sausage, Pepperoni and Ham

\$14.00

**Parmesan Shrimp... Alfredo Sauce Base with Red and Green Onions*

— ■ SANDWICHES ■ —

(Served with French Fries or Chips and Pickle)

Burgers

\$11.00

**Cheeseburger... Choice of Cheese, Lettuce, Tomato, Onion on a Brioche Bun*

\$13.00

**Bacon Bleu Burger... Smoked Bleu Cheese Crumbles and Bacon, Lettuce, Tomato, Onion on a Brioche Bun*

\$13.00

**Sunrise Burger... Cheddar Cheese, Over Easy Egg, Bacon, Lettuce, Tomato, Onion on a Brioche Bun*

\$12.00

**Swiss Mushroom Burger... Caramelized Button Mushrooms, Swiss Cheese, Lettuce, Tomato, Onion on a Brioche Bun*

Reuben \$10.00

Sliced Corned Beef, Swiss Cheese, Sauerkraut on Marbled Rye with Thousand Island Dressing

***Prime Rib Philly \$12.00**

With Caramelized Onions and Peppers and Cheddar Cheese on Artisan White Bread

Grilled Chicken \$10.00

With Lettuce, Tomato, Onion on a Brioche Bun

BLT \$8.00

Smoked Bacon with Lettuce and Vine Ripe Tomatoes on Artisan White Bread

— ■ ENTRÉES ■ —

Crab Cakes \$27.00

Pan Seared Fresh Lump Crab Meat and Panko Breading served with Wild Rice Pilaf and House Vegetables

***Bacon Wrapped Meatloaf \$15.00**

Well Seasoned Meatloaf Wrapped in Bacon and Smothered with a Demi-Glace served with Mashed Potatoes and House Vegetables

Pot Roast and Gravy \$16.00

Served with Mashed Potatoes and House Vegetables

***Seafood Alfredo \$19.00**

Scallops, Shrimp, and Langostinos tossed in a Creamy Alfredo Sauce served over Angel Hair Pasta

***Shrimp Scampi \$20.00**

Jumbo Shrimp cooked in a Lemon Garlic White Wine Sauce tossed in Angel Hair Pasta

***Teriyaki Salmon \$22.00**

Norwegian Salmon Fillet Broiled in a Teriyaki Glaze served with Wild Rice Pilaf and House Vegetables

Smokey Chicken Marsala \$14.00

Pan Seared Chicken Breast in a Marsala Mushroom Sauce topped with Smoked Gouda Cheese served with Baked Potato and House Vegetables

**Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.*