

APPETIZERS

*Cheese platter with fresh fruit \$9

*Shrimp cocktail with homemade cocktail sauce,
homegrown horseradish 4 for \$8, 6 for \$11

ENTREES

Steaks:

8oz sirloin, hand cut WV black angus prime \$19

8-9oz boneless ribeye, WV black angus prime \$20

8oz filet mignon, WV hand cut choice \$39.50

*All steaks topped with in-house bordelaise sauce

Seafood:

8 oz grilled or poached wild caught salmon filet served
with honey mustard dill sauce. \$17

Two, crab cakes, made in house, served with homemade
remoulade sauce \$18

8oz serving of trout filet topped with homemade crab
cake, served with creamy dill sauce. \$23.50

Sides: All entrees served with a choice of 2 sides, salad
& homemade ciabatta bread.

Garlic mashed potatoes, baked potato, wild rice,
homemade mac & cheese, homemade coleslaw or
roasted vegetables.

ENTREE SALADS

Mixed greens, cherry tomatoes, shaved asiago cheese, mini cucumbers & croutons.

Served with your choice of shrimp \$10, salmon \$9 or sirloin \$12

Dressings: ranch, blue cheese, thousand island, balsamic or ceasar

SPECIALS -all made in-house & served with salad & homemade bread

**Chicken cordon bleu combined; tender chicken breast with ham & swiss cheese baked in a creamy white wine sauce w/sides \$10.50

**Hearty beef tenderloin stew over egg noodles w/carrots & onions. \$9

**Grilled center cut pork chop w/sides \$12

**Rich, creamy New England clam chowder \$8

DESSERTS

Homemade bread pudding with vanilla sauce \$3

Vanilla ice cream \$2

Ask server about dessert specials

Please note, if you are a party of 8 or more wait time may be a little longer. Everything is prepared fresh per order.We ask children remain seated for their safety & wait staff.**Parties of 8 or more, one check please.

Thank you!!!!

THURSDAY MENU

Appetizers:

Cheese platter with fresh fruit \$9

Chips, salsa & homemade queso \$5.50

Shrimp cocktail; 4 for \$8, 6 for \$11

3 homemade egg rolls w/homemade sweet & sour or hot mustard sauce \$6

Salads:

Side salad \$3.50, large salad \$5, with grilled salmon \$8, with sirloin & blue cheese crumbles \$10 Dressings; balsamic, blue cheese, 1000 island, ranch or Caesar

Sandwiches w/ one side

7oz burger or cheeseburger on homemade bun (swiss or cheddar) \$8

Reuben thinly sliced corned beef piled high w/homemade thousand island & swiss cheese on pumpernickel \$9.50

Homemade BBQ sauce on pulled pork topped w/homemade creamy coleslaw on homemade bun. \$7

Crab cake sandwich with coleslaw remoulade
made in-house on homemade bun \$8.50

Sides for sandwiches

Onion rings, French fries, homemade creamy
coleslaw or homemade mac/cheese (parmesan,
sharp cheddar & blue cheese)

Wrap w/chips;

Tex Mex Chicken wrap: chicken, black beans,
avocado, lettuce, cheese & ranch/salsa. \$8

Winter wrap: turkey, spinach, mayo, feta cheese,
pears & dried cranberries. \$8

Quesadillas;

Chicken & cheese served with side of sour cream
& salsa \$7

Veggie; mushrooms, onion, banana peppers,
cheese & spinach, served with side of sour cream
& salsa. \$7

Chicken, veggie & cheese \$8