

# Entrees

All entrees are served with your choice of a garden salad or soup of the day, and accompanied by vegetable of the day, and choice of starch. Please select a Sauce, Butter, or Condiment, to enhance your "From the Grill" selection

## Pork Scaloppini

Pan Sautéed, hand tenderized, lightly dusted pork cutlets and wild mushrooms, tossed in sherry cream sauce  
14.

## Beer Battered Cod

Beer battered and flashed fried North Atlantic Cod Loin, with house made coleslaw, tartar sauce and French fries  
15.

## Cornish Game Hen

Fresh garlic and herb rubbed, grilled and roasted, split semi-boneless Cornish Game Hen, over a wild mushroom Glace' de Volaille  
14.

## Lobster Ravioli

Hand stuffed lobster ravioli and grilled jumbo shrimp, tossed in a lobster cream sauce with parmesan-Romano chaseses.  
17.

## From the Grill

House cured 10 ounce Boneless Pork Chop with molasses-pecan butter  
17.

7 ounce fresh Faroe Island Salmon  
17.

12 ounce New York Strip  
20.

8 ounce fresh fillet of Mahi-Mahi  
16.

8 ounce Filet Mignon  
22.

6 Jumbo Grilled Shrimp  
15.

(Add 3 grilled jumbo shrimp to any "From the Grill" selection for 6.)

## Sauces, Butters, Condiments

Garlic-Herbed Compound Butter  
Smokey Chipotle Chili Compound Butter  
Red Wine Demi  
Horseradish Cream  
Whole Grain Mustard Demi  
Sauce Remoulade  
Add Sautéed Wild Mushrooms & Caramelized Onions  
1.50.

## Starch Options

Roasted Sweet Potatoes ~ Parmesan Risotto ~ Baked Potato

*Consuming undercooked meats or eggs may increase your risk of foodborne illness*