

D I N N E R

Soup of the Day \$5

A crock of today's soup served with oyster crackers

Fried Mozzarella \$8

Breaded mozzarella wedges offered with basil pesto and marinara for dipping

Chicken Wings \$9

Chicken wings fried and then basted with our special spicy wing sauce or traditional BBQ sauce. Served with carrot and celery sticks and blue cheese dressing

Calamari \$8

Lightly breaded calamari, seasoned and golden fried, served with a roasted garlic marinara

Chips & Salsa \$8

Corn tortilla crisps served with salsa cruda

Garden Salad \$5

Field greens, fresh tomatoes, cucumbers, carrots and Bermuda onions, served with choice of dressing

Caesar Salad \$6

With chilled romaine, croutons, parmesan cheese and house Caesar dressing, served with anchovies
Add Chicken \$11

Grilled Chicken \$17

Grilled chicken with a jícama and white bean salad which has diced chili peppers, scallions and parsley with an oil and vinegar vinaigrette, served with Chef's vegetables

New York Sirloin Steak \$25

Hand-cut, 12 oz aged choice sirloin, broiled, topped with a special herb butter and served with french fries

Norwegian Salmon \$20

Broiled filet of salmon over a bed of sautéed spinach and finished with beurre blanc, served with potatoes

Jumbo Shrimp \$19

Sautéed in scampi butter, fresh garlic, white wine and lemon, served with linguine pasta

Chicken Quesadilla \$11

Spicy chicken, caramelized onions, green pepper, diced tomato, guacamole and cheddar cheese, folded into a flour tortilla and grilled, served on a bed of lettuce with salsa and sour cream

French Onion Soup \$7

Rich broth, caramelized onions, seasoned croutons and melted Swiss and provolone cheeses

Chicken Tenders \$7

Lightly breaded, seasoned and golden fried, served with honey mustard sauce

Redhook Beer Battered Shrimp \$9

Micro-brewed Redhook ESB Ale is used in our batter to coat these tasty shrimp, fried golden and served with lemon and cocktail sauce

Warm Brie & Roasted Garlic \$9

Roasted head of garlic and Brie served warm with herb focaccia bread

“Great Room” Salad \$12

Crisp greens tossed with grilled chicken, diced bacon, tomato, hard boiled egg, and crumbly blue cheese, served with choice of dressing

Bistro Burger \$14

8 oz Black Angus Burger broiled and topped with your choice of cheese and bacon served on a kaiser roll with lettuce, tomato, and onions served with french fries

Black Bean Burger \$8

Grilled vegetarian burger topped with lettuce and tomato on a kaiser roll with hot pepper relish, served with potato chips and pickle

Pepper Steak \$26

Sautéed 12 oz strip loin, coated with peppercorns and finished with brandy cream, served with Chef's vegetable and potatoes

Chicken & Pasta \$17

Tossed with grilled chicken, mushrooms, scallions, diced tomatoes, herbs and linguine pasta in a light tomato cream sauce

Linguine Tuscany \$15

With diced tomatoes, roasted garlic and fresh basil
With home-style meatballs \$17