

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 \$7

Half a dozen 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

Warm Brie \$9

Triple crème Brie served with French baguette and cranberry relish

Chicken Taquito \$7

Diced chicken, sharp cheddar cheese and cilantro wrapped in a flour tortilla, served with salsa

“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

“Tavern” Salad \$9

Mixed field greens with sun-dried cranberries, warm sliced apples, maple glazed walnuts, and crumbled feta cheese, finished with maple Dijon vinaigrette

Chicken MacKenzie \$16

Sautéed thinly-sliced chicken breast coated in Panko breadcrumbs, served with a mushroom and tomato ragoût

Pepper Steak \$26

Sautéed 10 oz strip loin, coated with peppercorns and finished with brandy cream, served with Chef's vegetable and potatoes

Norwegian Salmon \$20

Broiled filet of salmon finished with beurre blanc, served with Chef's vegetable and potatoes

Jumbo Shrimp \$19

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

Chicken Quesadilla \$14

Spiced chicken, sharp cheddar cheese, sautéed onions and peppers, folded into a flour tortilla and grilled, served on a bed of lettuce with guacamole, salsa and sour cream on the side

Turkey Melt \$10

Sliced turkey breast with cranberry relish and melted Brie, served on rustic honey, raisin, pecan bread. Served with potato chips and pickle

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

French Onion Soup \$7

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

Poutine \$6

A twist on a French-Canadian classic! Crisp french fries topped with port wine sauce and crumbled bleu cheese

Clam Strips \$8

Tender fried Ipswich clam strips served with lemon caper rémoulade

Sweet Potato French Fries \$5

Sweet potato french fries seasoned with black truffle salt and roasted garlic aioli

Falafel \$6

Middle Eastern spiced croquettes served with a sesame dipping sauce and fresh crudités

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
Add Chicken \$11

Bistro Burger \$14

8 oz Kilcoyne Farm local grassfed 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

New York Sirloin Steak \$25

Hand-cut, 10 oz aged choice sirloin, broiled, served with Chef's vegetable and french fries

Chicken & Pasta \$17

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

Capellini Tuscany \$15

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

Pasta Puttanesca \$16

Kalamata olives, capers, vine ripe tomatoes, olive oil, white wine and garlic, served over capellini

Roast Beef Grill \$11

Sliced roast beef, fire-roasted red peppers and provolone cheese, served with sweet pepper vinaigrette and french fries

Club Baguette \$10

Oven roast turkey with applewood smoked bacon, lettuce, tomato and mayonnaise, served with chips and a pickle