

Entrée's

Beer Battered Fish and Chips

3 pieces of fresh cod battered in our own beer-panko batter, and served with coleslaw and fries. \$18.99

Herb Encrusted NY Steak

10 oz NY steak coated with herbs, pan seared and then topped with our house made rosemary butter and served with mashed potatoes and seasonal veggies. \$21.99

Gorgonzola NY Steak NEW

Seasoned NY steak grilled, then sliced and topped with a creamy gorgonzola sauce. Served with mashed potatoes (gravy available, just ask) and seasonal grilled vegetables. \$21.99

Chicken Marsala

Pan seared chicken breasts topped with sun-dried tomatoes and mushrooms in a tangy, slightly creamy Marsala wine sauce. Served over succulent sweet potato mashers (or garlic mashers), with sautéed seasonal veggies. \$17.99

Just one chicken breast \$12.49

Tacos!! **3 Fish Taco's:** Corn tortillas layered with chipotle mayo, fried cod, pico de gallo, shredded cabbage and green avocado sauce. Served with red rice and black beans. \$14.99

NEW **3 Pork Taco's:** Corn tortillas layered with seasoned pulled pork, shredded lettuce, pico de gallo, and avocado sauce. Served with red rice and black beans.

*Straight from The Butcher

A weekly selection from the Chef. Please ask your Server for details. \$\$Market Priced

*Market Fresh Fish

We've caught a big one. Ask you're server for details on today's selection. \$Market Priced

Sicilian Salmon

Succulent Alaskan salmon sautéed with olive oil, garlic, tomatoes, red onion, basil, capers in a white wine-butter sauce. Served with sautéed seasonal vegetables and your choice of salad. \$22.99

House Made Meatloaf NEW

A delicious combination of herbs and spices mixed with lean ground beef baked then grilled and served with our special sauce, mashed potatoes and brown gravy and seasonal grilled veggies. \$14.99

Seafood Jambalaya

Julienne mixed peppers and white onions sautéed in olive oil with andouille sausage, shrimp, clams, bay scallops and our house made Jambalaya sauce. Served over linguini. \$20.99

Chicken Gorgonzola Pasta

Chicken breast sautéed with baby spinach, tomatoes, red peppers and artichokes. Tossed with penne pasta in a gorgonzola cream sauce. \$16.99

Prawn with Bacon wrapped Asparagus Pasta NEW

Succulent pacific prawns tossed in a light lemon white wine and butter garlic sauce with basil and bacon wrapped asparagus served over a bed of linguini with cherry tomatoes. \$21.99

Chipotle Chicken Pasta NEW

Penne pasta tossed with grilled chicken breast, cheddar/jack cheese, onions, and tomatoes in a chipotle cream sauce and topped with sour cream and parsley. \$16.99

Traditional Chicken Alfredo NEW

A simple garlic and parmesan cream sauce tossed with linguini and broccoli and topped with blackened chicken and parmesan cheese. Non spicy chicken available too. \$16.99

Also available with shrimp or salmon. \$21.99

Pasta Primavera NEW

Linguini tossed in a light butter and white wine sauce with zucchini, mushrooms, onions. Carrots, and asparagus. Topped with shredded parmesan cheese. Make it vegan and go with olive oil and no cheese ! \$14.99

*Eating raw or undercooked foods can pose health risks.
Do so at your own risk.

 This symbol denotes vegetarian options.
∨ This symbol denotes Vegan options



2018



Pasta



Why not add a Cup of Soup (\$3.79), Bowl of Soup (\$4.39),
Simple Salad (\$3.79), Caesar (\$4.50), or Cranberry Gorgonzola (\$4.75)?

