

DINNER

shareables

crab cakes - blackened maryland jumbo lump crab cakes, honey-creole mustard	15
quesadilla - crab, avocado, bacon, jack cheese	15
nachos - ground beef or chicken, corn chips, monterey jack, sour cream, pico de gallo, guacamole, lettuce	12
bocce ball - oversized meatball stuffed with fresh mozzarella, sunday gravy, garlic pizza points	10
scallop slider - seared sea scallop, sesame brioche bun, sriracha aioli	6
tenderloin slider - beef tenderloin medallion, sesame brioche bun, shallot aioli	5
house flatbread - fig, brie, smoked duck breast, apple balsamic	10
flatbread special of the week - please ask your server	10
guacamole and chips	7
tacos - three beef barbacoa, farmer cheese, cilantro, onion, salsa roja	9
eagle wings - sweet, hot, smoky, and buttery sauce alongside blue cheese	8

salads

chop chop - chicken, smoked bacon, gorgonzola, tomato, scallion, ditalini, cabbage, lettuces, sweet balsamic dressing	12	
oaxaca - adobo marinated skirt steak, avocado, corn, queso, tomato, tortilla, cilantro, romaine, smoked jalapeno-honey vinaigrette	14	
wedge - baby iceberg, blue cheese dressing, tomatoes, smoked bacon, croutons	9	
	add beef tenderloin medallions	+8
caesar - romaine hearts, classic dressing, croutons, tomato, parmesan	10	
	add chicken	+3
	add shrimp	+8

entrées

lasagna - three cheese and sausage lasagna, garlic bread	18
spaghetti - old school spaghetti and a really big meatball	18
chicken - breast of chicken, "shortcake" buttermilk biscuits, broccoli, chive cream	20
farm chicken - roasted amish farm half chicken, bacon sausage, smoked cheddar polenta	21
pot roast - forever braised beef chuck, fork mashed potatoes, porcini, traditional vegetables, pan gravy	25
dianne - pan roasted beef tenderloin medallions in classic preparation	26
scallops - sesame crusted sea scallops, wasabi mashed potatoes, plum wine-lemongrass reduction	30
crab cakes - twin 4 ounce maryland jumbo lump crab cakes, crushed potatoes	30
meatloaf - grilled meatloaf sundae, mashed yukon gold potatoes, mushroom gravy, vegetables	20
shrimp - voodoo blackened gulf shrimp, andouille, ditalini, tomato, tabasco butter	25
catch - availability changes with the market, please ask your server	

steakhouse

USDA certified angus 20 ounce bone-in center cut ribeye cowboy steak	38
USDA choice aged 8 ounce center cut filet mignon	38
USDA choice aged 10 ounce center cut new york strip	34

- add bordelaise or steak butter to any steak
- bleu cheese crust +3
- add port wine mushrooms side to any entrée +6

each entrée includes

- choice of: soup of the day, house salad, small wedge salad, or small caesar salad
- choice of: yukon gold crushed potatoes, baked potato, or fries
- market inspired vegetable-