
Soups & Salads

New Spinach Salad \$7.

A smaller salad of fresh spinach, onion confit, crumbly blue cheese and candied walnuts, tossed in a fig-balsamic dressing

Traditional Greek \$10.

Romaine loaded with veggies--bell peppers, cucumbers, tomatoes, red onion, and Kalamata olives--tossed with a toasted oregano vinaigrette, and topped with crumbled feta cheese

New Vietnamese Shrimp \$12.

Lime marinated shrimp, sautéed and served over a bed of greens with sprouts, red onion, fresh mint, and roasted peanuts; drizzled with a sweet red pepper dressing and topped with crispy tarro

Soup d' Jour MP

The Starter Salad \$5.

A simple salad with your choice of house-made dressing: ranch, blue cheese, balsamic vinaigrette -add blue cheese crumbles .50

Strawberry & Mint \$11.

A blend of peppery Arugula and crisp romaine lettuce in a refreshing dressing of mint, lemon, and olive oil topped with sweet strawberries, slivered almonds, and creamy California Goat Cheese

Caesar Salad \$10.

Crisp Romaine tossed in our creamy Caesar dressing and finished with grated Parmigiano-Reggiano and toasted croutons (anchovies available upon request)

Add chicken to any salad for \$4.

Snacks & Starters

Chipotle Chips \$5.

A basket of homemade potato chips, served warm with our smoky chipotle dipping sauce

Asian Ahi Crisps \$12.

Sushi-grade Ahi tuna rubbed with a fresh Thai herb blend of lemon grass, cilantro, and mint; seared and served on fried Chinese wantons with a dollop of mango chutney and a sprinkling of toasted sesame seeds

Baked Brie \$9.5

Creamy French Brie wrapped in a flaky pastry shell with a sweet berry compote, served warm and gooey with fresh berries, toasted almonds, and a drizzle of local honey

Coconut Shrimp \$9.5

Crispy coconut battered gulf shrimp served with our sweet red pepper dipping sauce

Goat Cheese Terrine \$9.5

A layered spread of California Goat Cheese and roasted red peppers sprinkled with toasted pine nuts and sweet balsamic reduction, served with crustini for spreading

Cajun Crab Cake \$8.5

Lump blue crab and cajun spices, hand pattied, and served with a creole mustard sauce

Spring Rolls \$9.5

A combination of pork, fresh ginger, and aromatic vegetables, hand rolled, fried to a golden crisp, and served with a traditional Vietnamese chili-citrus sauce

King Crab- per 1/2 pound MP

No mess, we've split them for you! Served with drawn butter and lemon

Perch Bites \$8.5

Cornmeal crusted local perch, flash fried and served with our calypso dipping sauce and a lime wedge

Prince Edward Island Mussels \$12.5

Sautéed in a creamy white-wine broth with leeks, carrots, and a bit of garlic, served with toasted baguette for dipping

Burgers & Sandwiches

The American Classic \$8
 An 8oz certified-Angus patty, perfectly seasoned, and topped with melted American cheese, lettuce, onion, pickle, and tomato

That Fire Thang \$8.5
 A half-pound Angus patty served with a house made fire-salsa, Tabasco-soaked onions, jalapeños, a melted Pepper-Jack cheese, and chipotle mayo- It's hot!

Roasted Red Pepper Patty \$9.5
 An 8 ounce seasoned Angus burger, topped with roasted red peppers, melted goat cheese, basil pesto, and a sweet balsamic drizzle

The Blues Burger \$9
 A seasoned, 8oz, Angus beef patty topped with caramelized onions, bacon, and crumbly blue cheese on a toasted Kaiser

Bacon Mushroom Swiss \$8.5
 Our half-pound Angus burger served with sautéed mushrooms, bacon, a creamy garlic mayo, and melted Swiss cheese

Vegetarian? Make any burger a veggie burger for \$2.

***Veggie* The Mediterranean** \$9.75
 Kalamata olive tapenade spread over toasted ciabatta with thick slices of vine-ripened tomatoes, roasted red peppers, and melted fresh mozzarella

The French Chicken \$9.5
 Grilled chicken breast, walnut pesto, arugula, sliced pear, and crumbly blue cheese

Steak Sandwich \$11.
 New York Strip Steak, grilled medium, and served on toasted ciabatta with a smoked paprika aioli, roasted red peppers, and fresh arugula

The Tropical Pig \$9.5
 Oven baked Heritage Ham, sliced over fresh sourdough with a mango chutney, mixed greens, and French Brie (This is not a hot sandwich.)

Fish-Fry Sandwich \$9.75
 Your choice of beer battered Icelandic Haddock or lightly floured and flash fried local Perch; served on a toasted kaiser with house made tartar

Grilled Chicken \$8.25
 Grilled chicken breast, caramelized onions, provolone cheese, and a bed of spinach, served on our toasted ciabatta bread with a garlic aoli

Heritage Ham-Sam \$9.
 New York State Heritage Ham, served with poached pears, Adams Reserve Cheddar Cheese, and a champagne-Dijon mustard

All of our sandwiches come with home-made potato chips
 Substitute French fries for \$1 or a small salad for \$2

Add Bacon to any sandwich for \$.75
 Make it local for \$1

Please notify your server of any serious food allergies.
 Menu changes and substitutions are not always possible.
 An 18% gratuity will be added to parties of 6 or more.
 No more than 3 separate checks per table.

All Day Plates

Fish and Chips

10oz Icelandic Haddock filet, beer battered, and fried, served over crispy French fries with a side of our home-made tartar sauce

\$16.5

Steak Frites

A new twist on an old classic: our 10oz New York Strip steak, grilled to order, topped with a sweet Cajun butter and heaped with sweet potato fries

\$17.5

Entrées

Filet Mignon \$24

An 8 oz grilled filet served over a panko crusted potato pancake with sautéed roasted red peppers and a blue cheese drizzle, accompanied by haricot vert (We butterfly all well-done filets.)

Straw and Hay \$17.5

A creamy Alfredo sauce tossed with fresh peas, prosciutto, and chicken breast served over a blend of semolina and spinach fettuccine

Pan Seared Wild Alaskan Salmon \$23

Copper River Sockeye Salmon pan seared with fresh herbs, capers, and lemon and served over creamy Parmesan polenta with wilted baby spinach (prepared medium unless otherwise specified)

VEGAN Moroccan Ahi \$22

Yellowfin Ahi, rubbed with a Moroccan Spice blend and grilled; served over fluffy cous cous and topped with a traditional black olive and orange salad *Make it Vegan with Tofu instead of Ahi*

Crab Alfredo \$22

Alaskan Red King Crab and Maryland Blue Crab tossed in a creamy, lightly seasoned Alfredo sauce and served over fettuccine

Chicken Puttanesca \$17.5

Roasted quarter chicken served over a Tuscan polenta with a rich tomato sauce with olives, capers, and fresh herbs

Sausage and Cannellini Pasta \$17

Orecchiette pasta, roasted cherry tomatoes, cannellini, and Gianelli Italian sausage in a light brothy sauce, topped with peppery arugula, shaved parmesan, and crispy garlic chips

Haddock Francaise \$15.5

Haddock filet, floured and sautéed, finished with a lemon butter garlic sauce; accompanied by a spring vegetable orzo

Prime Rib Queen Cut (10oz) Prime Rib King Cut (14oz) \$18. -or- 22.5

Choice Prime Rib, slow roasted and served with grilled veggies, au jus, and mashed potatoes (Prime Rib contains marbled and star fat. Being a living creature and not a product of science, some ribs will contain more fat than others. For a leaner cut try our NY strip steak or filet mignon.)

Want Surf n' Turf? Add 1/2 pound of king crab for \$14

Live Jazz with Sam Hopkins & Jim Burr the 1st & 3rd Friday of Every Month, 7-10

Join us on Sundays from 3-9 for 1/2 priced bottles of wine and live music on the deck!
(Live music weather depending, July-August)

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