

SMALL PLATES

Chili con Queso Dip

Seasoned beef, salsa, and cheese sauce mixed and served with nacho chips 9.00

Quesadilla

Choice of beef or chicken, with pepper jack cheese and pico de gallo. Served with salsa and sour cream 10.00

PA Dutch Potato Skins

Potato skins filled with kielbasa, sautéed onions, cheddar cheese, and whole grain mustard sour cream 9.00

Pierogis

Potato filled pierogis sautéed with butter and bacon. Served with green onion sour cream 8.00

SALADS

Caesar Salad

Romaine lettuce and herb croutons, tossed in our Caesar dressing, and topped with shredded parmesan cheese

Side Salad 5.00, Entrée Salad 9.00

Dog & Pony Salad

Spring mix greens, tossed in our signature balsamic poppy seed dressing, and topped with carrots, red onions, tomatoes, and shredded parmesan cheese

Side Salad 5.00, Entrée Salad 9.00

Greek Salad

Romaine lettuce, tossed with feta cheese, roma tomatoes, roasted red peppers, cucumbers, onions, and olives

Side Salad 5.00, Entrée Salad 9.00

Choice of Proteins: Chicken 5.00, Crab Cake 15.00, Salmon or Steak 13.00, Shrimp 10.00, Tuna 14.00

SANDWICHES

Served with choice of French Fries, Chips, or Fruit

Chicken Bacon Ranch Wrap

Diced grilled chicken, romaine lettuce, bacon, onions, tomatoes, and cheddar cheese, tossed with ranch dressing 10.00

Chicken and Cranberry Salad Sandwich

Grilled chicken and cranberry salad, tossed with sour cream and horseradish. Served on 8 grain bread with dill Havarti cheese 11.00

Crab Cake Sandwich

Served on a Kaiser roll with tartar sauce 15.00

Dog & Pony Burger (Veggie option available)

Grilled to your liking, topped with your choice of American, cheddar, pepper jack, provolone, or Swiss cheese. Served with lettuce, tomato, and onion 10.00

Add bacon, mushrooms, or grilled onions 1.50

Sautéed Shrimp

Served with pineapple coconut salad 9.00

Soup of the Day

Ask your server for today's selection 6.00

Spinach and Artichoke Dip

Served with nacho chips 8.00

Tandoori Crusted Ahi Tuna

Seared rare with a sweet curry yogurt drizzle 10.00

Wings

Tossed in your choice of mild, buffalo, BBQ, garlic, or honey mustard. Served with celery and your choice of bleu cheese or ranch 10.00

Southwest Salad

Romaine lettuce tossed with black beans, corn, jalapenos, olives, onions, pepper jack cheese, and cilantro lime vinaigrette dressing

Side Salad 7.00, Entrée Salad 11.00

Tuna Niçoise

Mixed greens, hardboiled eggs, haricot vert, olives, and rare ahi tuna, served with an herb vinaigrette dressing 12.00

Watermelon Salad

Fresh cut watermelon lightly seasoned and tossed with red onions and feta cheese, over spring greens with a balsamic drizzle

Side Salad 6.00, Entrée Salad 10.00

Dressings: Balsamic Poppy Seed Vinaigrette, Bleu Cheese, Caesar, Cilantro Lime Vinaigrette, French, Greek, Herb Vinaigrette, Oil & Vinegar, Low-Fat Honey Dijon, Low-Fat Italian, Ranch, Thousand Island

Open-Faced Tomato and Fresh Mozzarella Sandwich

Grilled pita bread with pesto sauce, sliced tomatoes, mozzarella cheese, and drizzled with a balsamic glaze 11.00

Philly Cheese Steak

Served on a hoagie roll with sautéed onions and American cheese 12.00

Turkey Club

Served on Texas toast, with sliced turkey, crisp bacon, fresh greens, sliced tomatoes, and mayonnaise 10.00

PIZZA

Classic Cheese Pizza

Topped with tomato sauce and mozzarella cheese 11.00

Grilled Vegetable Pizza

Topped with tomato sauce, mozzarella cheese, grilled zucchini, yellow squash, red onions, eggplant, and roasted peppers 12.00

Meat Lover's Pizza

Topped with bacon, ground beef, pepperoni, and sausage 14.00

ENTREES

Roasted Cod

Topped with grape tomatoes, red onions, garlic, and fresh basil in a light wine jus with herb rice and the vegetable of the day 18.00

Broiled Crab Cakes

Two gluten-free crab cakes, served with quinoa rice pilaf and the vegetable of the day 37.00

Grilled Salmon

Topped with a guava glaze, and served with coconut rice and the vegetable of the day 26.00

Pan Seared Shrimp and Scallops

Served with soba noodles, stir-fry vegetables, and a sesame broth 26.00

Pasta Your Way

Choose from angel hair, penne, spaghetti, or bow tie pasta and pair it with alfredo, marinara, scampi, or vodka blush sauce 12.00

Add: Chicken or Meatballs 5.00, Crabmeat 12.00, Salmon or Steak 13.00, Shrimp 10.00, Tuna 14.00

Blackened Chicken Breast

Served with tequila butter, lemon cream rice, and the vegetable of the day 19.00

DESSERTS

Blueberry Mousse Tuile Cups

Crispy golden tuiles filled with a fluffy blueberry mousse 6.00

Chocolate Peanut Butter Cake

Moist chocolate cake with peanut butter icing and Hershey's Peanut Butter Cup pieces 6.00

Sticky Drunken Pears

Elegant pears baked in sweet wine syrup and placed inside crispy cinnamon sugar fried dough 6.00

Pesto White Pizza

Topped with a pesto spread, ricotta cheese, fresh herbs, tomatoes, and mozzarella cheese 13.00

Honey BBQ Chicken Pizza

Topped with roasted garlic spread, cheddar cheese, onions, and honey BBQ chicken 13.00

Grilled Chicken Breast

Served with quinoa wild rice, tomato basil relish, and parmesan grilled asparagus 17.00

Chicken Tenders

Served with French fries and your choice of dipping sauce 11.00

Braised Beef Tips

Tender sirloin, onions, carrots, and mushrooms, simmered in demi, and served on top of herb rice 19.00

Grilled New York Strip Steak

Finished with marsala steak butter, and served with mashed potatoes and the vegetable of the day 32.00

Ribeye Steak

Served with au jus, horseradish, mashed potatoes, and the vegetable of the day 36.00

Pork Ossobuco

Braised pork shank with a hearty red wine demi, served over mashed potatoes 25.00

Grilled Vegetable Pasta

Bow tie pasta tossed with grilled vegetables and tomatoes in a light herb broth 13.00

Maple Semifreddo with Candied Walnuts

A creamy maple flavored custard layered with candied walnut pieces and whipped cream 6.00

Mini Pineapple Upside-Down Cake

Drizzled with a rich cinnamon spice syrup 6.00

Brûlée NYC Cheesecake

Rich and creamy cheesecake with a crunchy sugar topping 6.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please inform your server.