

All dinner entrees include a garden salad or Caesar salad { for \$1.50 more } and fresh baked bread
Most items on our menu can be made gluten free upon request. \$5.00 split plate charge

Small Plates

House Made Soups

Made Fresh Daily

Cup 4 | Bowl 5

Quinoa Grain Bowl

Fresh vegetables | 7

House Made Pork Rinds

Sour cream and chive dip | 4

Classic French Onion Soup Au Gratin

Provolone | 6

Poutine

French fries topped with melted NYS
Cheddar cheese curds and gravy | 8

Artichoke French

Egg battered artichoke hearts,
in a sherry lemon butter | 9

Lobster and Crab Stuffed Mushrooms

Provolone | 11

BBQ Duck Wings

Grilled with house BBQ sauce | 12

Ahi Tuna

Sesame seed seared or blackened | 13

Mac & Cheese

NYS Cheddar | 8

Fish tacos (3)

Fried Perch, tomatoes, romaine and
cilantro-lime sour cream | 10

Clams Casino

Cherry stone clams baked with a
bacon, red pepper stuffing | 12

Fried Cheese Curds

NYS cheese, beer batter | 10

Meatballs

Beef, veal and pork, with marinara | 10

Salads

Add to Any Salad: Chicken 7 | Shrimp 8 | 6oz sirloin steak 11

Garden Salad

Assorted greens, fresh vegetables

Full 8 | Half 4

Bleu Cranberry Salad

Assorted greens, fresh
vegetables, crumbled Bleu cheese,
dried cranberries, walnuts

Full 10 | Half 6

Caesar Salad

Romaine, olives, croutons, Parmesan

Full 9 | Half 5

Spinach Salad

Baby spinach, red onions, croutons,
Parmesan and poached egg tossed
with a local honey-bacon dressing

Full 10 | Half 6

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❧ *Beef* ❧

Add to any entree:

broiled shrimp | broiled scallops | 4 oz Lobster Tail for 12

Yard of Ale Burger

10 oz Certified Angus Beef ribeye and brisket blend, NYS Cheddar, on Parkerhouse bun.

Served with house chips | 19

Strip Steak

12 oz Certified Angus Beef strip steak, grilled and topped with garlic-parsley butter | 25

Filet Mignon

8 oz Certified Angus Beef tenderloin steak served with a red wine demi glace | 27

Sirloin

6oz Certified Angus Beef sirloin with caramelized onions and crumbled blue cheese | 20

Tournedos

Two petite Certified Angus Beef filet mignon grilled and topped with lobster stuffed shrimp and hollandaise | 30

Slow Roasted Prime Rib

Certified Angus Beef slow roasted
10oz 25 | 16oz 30 | 32oz 50

❧ *Veal* ❧

❧ *Pork* ❧

Add to any entree:

broiled shrimp | broiled scallops | 4 oz Lobster Tail for 12

Veal Parmesan

Crispy breaded, served with our red sauce and mozzarella cheese over angel hair | 18

Veal Olivia

Pan seared, topped with crispy house-made pancetta, lemon and butter | 19

Veal French

Egg battered with artichoke hearts, sherry and lemon | 18

Local Pork Chop

10 oz Bostrom Farms pork chop, grilled and served with buttered mushrooms | 23

Meatballs & Rigatoni

Beef, veal and pork meatballs, tossed with marinara and mozzarella
Full 21 | Half 18

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❧ *Poultry* ❧

Add to any entree: broiled shrimp | broiled scallops | 4 oz Lobster Tail for 12

Chicken Parmesan

Crispy breaded, topped with our own red sauce and Mozzarella cheese, served over angel hair

Full 20 | Half 17

Gorgonzola Chicken

Sauteed with artichokes and sweet bell peppers, with a Gorgonzola cheese sauce

Full 20 | Half 17

Chicken French

Egg battered, with artichoke hearts, sherry and lemon

Full 20 | Half 17

Chicken Audrey

Sauteed with shrimp and asparagus in a lemon-thyme pan sauce

Full 21 | Half 18

Maryland Stuffed Chicken

Stuffed with crabmeat, garlic, spinach and Mozzarella, baked and served with hollandaise | 22

❧ *From the Sea* ❧

Add to any entree: broiled shrimp | broiled scallops | 4 oz Lobster Tail for 12

Shrimp & Mushroom Stir Fry

With seasonal vegetables and sweet garlic-chili sauce
Served over rice
Full 21 | Half 17

Shrimp Pasta

Basil pesto, artichoke hearts and roasted red peppers, over angel hair
Full 20 | Half 17

Maple-Dijon Salmon

Baked with local apples, served over quinoa pilaf | 24

Blackened Salmon

Tomato relish | 24

Australian Lobster Tail

6 oz Australian lobster tail broiled and served with drawn butter | 32

Sea Scallops

Broiled or blackened
Full 26 | Half 21

Broiled Seafood Platter

Catch of the day, 4 oz lobster tail, shrimp, jumbo sea scallops and clams casino, broiled in a lemon garlic butter sauce | 34

Surf and Turf

6 oz. Australian lobster tail with your choice of an 8 oz. filet mignon or a 10 oz. slow roasted prime rib | 42