

Small Plates

House Made Soups

Made Fresh Daily

Cup 4 | Bowl 5

Ancient Grain Bowl

Kale | 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 | 9

Artichoke French

Egg battered artichoke hearts,
in a sherry lemon butter | 10

Lobster and Crab Stuffed Mushrooms

Provolone | 12

BBQ Maple Leaf Farms Duck Wings

Grilled with house BBQ sauce | 12

Ahi Tuna

Sesame seed seared or blackened | 13

Mac & Cheese

Craig's Creamery Cheddar | 8

Fish Tacos (3)

Fried Perch, tomatoes, romaine and
cilantro-lime sour cream | 11

Clams Casino

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

Fried Cheese Curds

NYS cheese, beer batter | 10

Salads

Add to Any Salad: Chicken 8 | Shrimp 9 | 6oz Sirloin Steak 12

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 10 | Half 6

Spinach Salad

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

Full 10 | Half 6

*All dinner entrees include a garden salad or Caesar salad { for \$2.00 more } and fresh baked bread
Most items on our menu can be made gluten free upon request. \$7.00 split plate charge*

❧ *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,
Craig's Creamery 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 | 26

Filet Mignon

8 oz Certified Angus Beef[®] tenderloin
steak served with a
red wine demi glace | 29

Sirloin

6oz Certified Angus Beef[®] sirloin with
caramelized onions and crumbled blue
cheese | 22

Tournedos

Two petite Certified Angus Beef[®]
filet mignon grilled
and topped with lobster stuffed
shrimp and hollandaise | 32

Slow Roasted Prime Rib

Certified Angus Beef[®] slow roasted
10oz 26 | 16oz 31 | 32oz 50

❧ *Veal* ❧

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 | 20

Veal Olivia

Pan seared, topped with
crispy house-made pancetta,
lemon and butter | 21

Veal French

Egg battered with artichoke hearts,
sherry and lemon | 20

*All dinner entrees include a garden salad or Caesar salad { for \$2.00 more } and fresh baked bread
Most items on our menu can be made gluten free upon request. \$7.00 split plate charge*

❧ *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 21 | Half 18

Gorgonzola Chicken

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

Full 21 | Half 18

Chicken French

Egg battered, with artichoke hearts, sherry and lemon

Full 21 | Half 18

Chicken Audrey

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

Full 22 | Half 19

Maryland Stuffed Chicken

Stuffed with crabmeat, garlic, spinach and Mozzarella, baked and served with hollandaise | 23

❧ *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 22 | Half 18

Australian Lobster Tail

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

Sea Scallops

Broiled or blackened

Full 27 | Half 22

Shrimp Pasta

Basil pesto, artichoke hearts and roasted red peppers, over angel hair

Full 21 | Half 18

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

Maple-Dijon Salmon

Baked with local apples, served over quinoa pilaf | 24

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 | 44

Blackened Salmon

Tomato relish | 24