

## SOUPS & APPEZIZERS

NE CLAM CHOWDER. cup 3.

WILD MUSHROOM SOUP. cup 3.

CANOE CHIPS 5.  
House Blue Cheese Sauce, Blue Cheese Crumbles, Fresh Scallions

SWEET & SOUR CALAMARI.\* 8.  
Thai Chili Paste (Best of Atlanta)

SEARED AHI TUNA. 8.  
Asian Cucumber Spaghetti, Wasabi  
Aioli & Pickled Ginger

DUCK POT STICKERS. 9.  
Thai Sweet & Sour Sauce

## SALADS

ICEBERG WEDGE. 6.  
Apple Bacon, Diced Tomato, Scallions,  
House Blue Cheese or Ranch

PETITE GREENS. *with entrée* 3. 6.  
Field Greens, Candied Pecans, Goat Cheese, Apples, Raspberry Vinaigrette

CANOE CAESAR. *with entrée* 3. 6.  
Focaccia Croutons, Shaved Asiago Cheese

BABY SPINACH. 7.  
Bacon, Red Onion, Egg, Mushrooms,  
Maple Dijon Vinaigrette

## ENTREES

PAN SEARED SALMON. 20.

Green Bean, Corn, Red Pepper Succotash, Lobster Potato

**ROAST CHICKEN BREAST.**

17.

Sweet Onion Demi Glace, Green Beans, Herbed Rice

**LOBSTER MAC & CHEESE.**

21.

Lobster Meat, Asiago, Parmesan & Cheddar

**LOBSTER RAVIOLI.**

23.

Shrimp, Scallops, Lump Crab-Parmesan Cream Sauce

**ROAST LEG OF LAMB.**

17.

Roasted Garlic Thyme Mashed Potato, Mint Demi Glace

**ROAST PRIME RIB of BEEF.**

22.

14 oz Slow Roasted, Mashed Potato, Green Beans

**FIRE ROASTED FILET.**

24.

Wild Mushroom, Cognac-Peppercorn Cream, Asparagus, Roasted Garlic Mashed Potato

**SURF & TURF**

30.

14oz. NY Strip, 2 Baked Stuffed Shrimp, Mashed Potato, Asparagus

**BOURBON GLAZED HAM**

18.

Bourbon-Raisin Sauce, Mashed Potato, Green Beans