



STARTERS

ROASTED CORN & CRAB BISQUE		8.
CHEFS SOUP of the DAY		6.
ORANGE CHICKEN*- <i>Mandarin Orange, Sweet & Spicy Sauce</i>		12.
DUCK LOLLIPOPS- <i>Sweet Ginger Chili Glaze, Kohlrabi Slaw</i>		12.
🌀 POPS*. (5) - <i>Kobe & Prime Beef, Bacon & Blue Cheese</i>		9.
AHI TUNA- <i>Blackened Rare Ahi, Wakami Salad, Hoisin Aioli</i>	sm. 9. Lrg.	15.
FRIED OYSTERS*. <i>Flash Fried Oysters, House Tartar</i>		12.
JUMBO SHRIMP COCKTAIL <i>Traditional & Horseradish Marmalade Sauce</i>		15.
🌀 CHIPS. - <i>Fresh Chips, Blue Cheese, Fresh Scallions</i>	6.	TRY them w/ bacon 8.

THE SALADS

<p>BABY ICEBERG WEDGE. 8. <i>Tomato, Bacon, Blue Cheese Crumbles, Green Onion, Blue Cheese or Ranch Dressing</i></p> <p>SOUTHWESTERN CHICKEN CHOP SALAD. 13. <i>Crispy Chicken, Iceberg, Tomato, Roasted Corn, Pepper Jack Cheese, BBQ Ranch Dressing</i></p> <p>GREENLESS GREEK. 8. <i>Cucumbers, Tomato, Feta Cheese, Olives, Red Onion, Croutons</i></p> <p>CLASSIC CAESAR. 7. <i>Shaved Asiago, Garlic & Parmesan Croutons</i></p> <p>PETITE GREENS. 7. <i>"Lil Cousins" Balsamic Vinaigrette, Toasted Sunflower Seeds, Aged Cheddar, Dried Figs</i></p> <p>HARVEST 8. <i>Roasted Red & Yellow Beets, Feta, Shaved Onion Candied Walnuts, Pomegranate Vinaigrette</i></p>	<p><u>Additional items to enjoy on your salad...</u></p> <p>GRILLED CHICKEN 6.</p> <p>GRILLED SHRIMP (5) 12.</p> <p>SMOKED CHICKEN SALAD 7.</p> <p>SEARED TUNA 8.</p> <p>4 oz PETITE FILET* 15.</p> <p>TENDERLOIN TIPS* 9.</p> <p>GRILLED SALMON* 9.</p> <p>LOBSTER SALAD 18.</p> <p>JUMBO CHILLED SHRIMP (3) 15.</p> <p>ORANGE CHICKEN 7.</p>
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HOUSE SPECIALTIES

LOBSTER MAC & CHEESE.		18.
<i>Our dinner size portion with ¼lb of meat</i>		25.
PAN SEARED SALMON- <i>Vegetable Kohlrabi Stir-Fry</i>		14.
STEAK HOUSE TENDERLOIN TIPS*- <i>Herbed Wild Rice & Vegetable</i>		12.
SHEPHERDS PIE- <i>The Old School Way, Ground Beef, Corn, Mashed Potato</i>		12.
MAC & CHEESE. 12.	w/ Rubbin' Butts Pulled Pork	15.
🌀 FLAT BREAD- <i>Our Chefs Daily Preparation</i>		10.
GRILLED MEATLOAF- <i>Mashed Potato, Vegetable, Sriracha-Brown Sugar Glaze</i>		12.
FISH & CHIPS- <i>Fried Haddock & Fries</i>		12.
AHI TUNA*- <i>Blackened & Rare, Kohlrabi Slaw, Tempura Asparagus</i>		15.
FILET*- <i>Mashed Potato & Vegetable</i>	4 oz. 16. 8 oz.	28.
CHICKEN RISOTTO CARBONARA- <i>Grilled Chicken, Peas & Apple Smoked Bacon</i>		14.

THE BURGERS & SANDWICHES* *House Chips, Vegetable, Sweet Potato or House Fries*

TURKEY RUEBEN- <i>House Roasted Turkey, Cole Slaw, Swiss Cheese, Marble Rye Bread</i>	10.
PASTRAMI RUEBEN- <i>House Made Pastrami, Sauerkraut, 1000 Island, Swiss Cheese on Marbled Rye</i>	12.
RUBBIN' BUTTS BBQ PULLED PORK SANDWICH- <i>Coleslaw & Pickle, Kings Hawaiian Roll</i>	12.
GRILLED PORTOBELLO MUSHROOM- <i>Ciabatta Roll, Roasted Pepper, Spinach & Feta Cheese</i>	12.
CRISPY CALIFORNIA WRAP- <i>Crispy Chicken, Avocado, Pico de Gallo, Pepperjack, Chipotle Ranch Sauce</i>	10.
RUEBEN BURGER- <i>Our Burger, House Pastrami, Sauerkraut, 1000 Island, Swiss Cheese on Marbled Rye</i>	14.
CATCH SANDWICH- <i>Fried Haddock, House Tartar, Lettuce, Tomato</i>	10.
SMOKED CHICKEN SALAD- <i>White Meat Chicken, Ciabatta Roll, Celery & Mayonnaise</i>	11.
LOBSTER TAIL BLT- <i>Lobster Tail, Bacon, Lettuce, Tomato, Avocado Mayonnaise, Kings Hawaiian Roll</i>	18.
KOBE BURGER- <i>12oz American Wagyu</i>	16.
GRILLED CHEESE & MEATLOAF SANDWICH- <i>Kobe Meatloaf, American Cheese, Grilled Texas Toast</i>	12.
BUILD A BURGER or CHICKEN SANDWICH	
<i>Our Burgers are 8oz Fresh Daily, Grilled Brioche Bun, Lettuce, Tomato, Pickle choice of Chips, Fries or Sweet Potato Fries</i>	10.
Bacon, Cheddar, Smoked Gouda, Swiss, Blue Cheese, Mushrooms, Caramelized Onions, Onion Strings \$1. Per item	

*The state bureau of food protection advises certain vulnerable consumers against consuming undercooked animal products