

SMALL PLATES

AVOCADO FRIES

SLICES OF AVOCADOS BREADED AND FRIED TO A CRISPY GOLDEN BROWN SERVED WITH A CHIPOTLE CREAM SAUCE 9

BEEF CARPACCIO

SEASONED SLICES OF FILET MIGNON TOP WITH ARUGULA, AGED PARMESAN TRUFFLE OIL AND LEMON VINAIGRETTE 12

REUBEN

HOUSE CURED AND ROASTED CORNED BEEF THINLY SLICED WITH SAUERKRAUT, MELTED SWISS CHEESE AND THOUSAND ISLAND DRESSING ON GRILLED RYE BREAD 12

FISH AND CHIPS

THREE STRIPS OF HADDOCK BATTERED AND SERVED WITH FRIES AND TARTAR SAUCE 12

LARGE PLATES

FISH FRY

ATLANTIC HADDOCK SERVED BEER BATTERED OR BLACKENED WITH SEASONAL VEGETABLES FRIES AND COLESLAW 16

CORNED BEEF AND CABBAGE

HOUSE CURED AND BOILED CORNED BEEF, CARROTS, BABY RED POTATOES, RYE BREAD AND PARSLEY COULIS 18

VEGAN MAC AND CHEESE (VGN GF DF)

GLUTEN FREE PENNE IN CASHEW "CHEESE" SAUCE MADE WITH BELL PEPPERS AND ALMOND MILK 18

CAJUN ALFREDO

LINGUINI TOSSED IN A CREAMY ALFREDO SAUCE SERVED WITH BLACKENED SHRIMP CHICKEN OR BOTH 20/23

SURF AND TURF

GRILLED PETITE FILET AND A BROILED SEAFOOD STUFFED 4OZ LOBSTER TAIL SERVED WITH HOUSE VEGETABLE MEDLEY AND MASHED POTATOES 32
OR

DUO OF SEAFOOD STUFFED LOBSTER TAILS 32

WINE

WHITES

	<u>GL/BT</u>
PINOT GRIGIO- LINE 39 CALIFORNIA '17	\$7/\$26
CHARDONNAY- CHATEAU ST MICHELLE WASH '16	\$8/\$26
RIESLING - SALMON RUN FINGER LAKES '17	\$7/\$24
SAUVIGNON BLANC- MATUA N. ZEALAND '17	\$8/\$26
MOSCATO- LA GIOSIOSO- ARGENTINA '17	\$7/\$24

BLUSH

WHITE ZINFANDEL- BERRINGER CALI '16	\$6/\$22
ROSE- MINUTY- FRANCE	\$10/\$32

REDS

MERLOT- CHATEAUST JEAN - CALIFORNIA 0	\$7/\$24
CABERNET- MERIDIAN CALIFORNIA '17	\$7/\$24
CABERNET- UPPERCUT CALIFORNIA '17	\$11/\$35
SHIRAZ- BLASS AUSTRALIA '16	\$8/\$28
ZINFANDEL- SLEDGEHAMMER CALIFORNIA '16	\$8/\$26
MALBEC- TERRAZAS ALTO ARGENTINA '17	\$8/\$26

SPARKLING

GREAT WESTERN EXTRA DRY 187ML	\$6
STELLINA DI NOTTE PROSECCO	\$7/\$25
WM. WYCLIFF	\$20
VEUVE CLIQUOT	\$95
DOM PERIGNON	\$225

COCKTAIL MENU

ORANGE CRUSH

STOLI ORANGE, COINTREAU, ORANGE JUICE, TOPPED WITH 7-UP

MIDNIGHT COFFEE MARTINI

COFFEE LIQUEUR, GODIVA CHOCOLATE, FRANGELICO, SIMPLE SYRUP, ORANGE PEEL

GRAPEFRUIT PROSECCO MARTINI

STOLI CRUSHED GRAPEFRUIT, ST.GERMAIN, PROSECCO, SIMPLE SYRUP

SIDECAR

HENNESSY, COINTREAU, FRESH LEMON JUICE WITH A LEMON TWIST

RED SANGRIA

RED WINE, APPLE BRANDY, SIMPLE SYRUP

RUM PUNCH

MALIBU, BACARDI, ORANGE, PINEAPPLE, CRANBERRY, HOMEMADE GRENADINE

BASIL SMASH

NOLET'S GIN, BASIL, LEMON JUICE

ROCKET POP

RASPBERRY SOUR, VODKA, BLUE CURACAO, 7-UP

MOSCOW MULE

STOLI, LIME JUICE, GINGER BEER

NEW YORK SOUR

BOURBON, LEMON, SIMPLE SYRUP, RED WINE

SEASONAL DRAUGHTS

ROLLING ROCK

CONWAYS IRISH ALE

FLYING BISON RUSTY CHAIN

FRANZISKANER-HEFEWEIZEN

MAGIC HAT #9

SOUTHERN TIER IPA- INDIA PALE ALE

BROOKLYN BEL AIRE SOUR

BIG DITCH HAYBURNER -IPA

GREAT LAKES EDMUND FITZGERALD-PORTER

ANGRY ORCHARD-HARD CIDER

SPATEN- MUNICH HELLES LAGER

HOEGARDEN- WITBIER

STELLA ARTOIS- PILSNER

BLUE MOON- BELGIAN WITBIER

ROHRBACH SCOTCH ALE

GUINNESS- IRISH DRY STOUT

SAM ADAMS WINTER LAGER

BELLS TWO HEARTED IPA

EBC BLUEBERRY WHEAT

HOFBREAU

BOTTLED BEER

BUDWEISER

LABATT BLUE

MICHELOB ULTRA

HEINEKEN

CORONA

COORS LT

SAM ADAMS BOSTON

SAM ADAMS CHERRY WHEAT

RED BRIDGE (GF)

BUD LIGHT

LABATT BLUE LT

MICHELOB LT

AMSTEL LT

MOLSON CANADIAN

MILLER LT

MODELO

CRABBIES GINGER

LABATT NON ALCOHOLIC