

APPETIZERS

SOUP OF THE DAY MADE FRESH DAILY	CUP 6.25 BOWL 8.75
FRENCH ONION SOUP SWEET ONIONS, SWISS CHEESE, TOAST	9.75
HUMMUS WITH PITA CHIPS	10.50
BUCKET OF WINGS* BBQ, BUFFALO, SWEET CHILI OR THAI STYLE	13.50
BLACK ANGUS CHILI* WITH TORTILLA CHIPS	11.50
JUMBO LUMP CRAB CAKE* SWEET CHILI AIOLI, ARUGULA	20.25
STUFFED MUSHROOM CAPS* HOMEMADE CRABMEAT STUFFING, MOZZARELLA CHEESE, CREAMY WHITE WINE BUTTER SAUCE	13.00
TUNA TARTARE* GUACAMOLE, SEAWEED SALAD, WONTON CRISPS	19.00
GRILLED SEA SCALLOP KEBAB* APPLEWOOD SMOKED BACON, PINEAPPLE, EDAMAME PUREE	14.75
SHRIMP SPRING ROLLS* SHRIMP, CARROTS, SCALLIONS, GINGER, CABBAGE, SEAWEED SALAD, ASIAN SLAW, WASABI MAYO, SOY SAUCE	12.50
MEATBALL TRIO* GRASS FED VEAL, PORK & BEEF, MARINARA SAUCE, PARMESAN CHEESE	10.75
1 / 2 RACK BBQ RIBS* HOMEMADE BBQ SAUCE, ARUGULA SALAD, FRIES	14.75
KENTUCKY SHRIMP* JUMBO SHRIMP WRAPPED WITH BACON, KENTUCKY CREAM SAUCE	19.50
SPINACH ARTICHOKE DIP CREAMY SPINACH, ARTICHOKE, GRUYERE, ROMANO, HERB FLAT BREAD	10.75
THAI FRIED CALAMARI* SWEET CHILI AIOLI, CHERRY PEPPERS, SCALLIONS, CILANTRO	14.25
BLUE HILL BAY MUSSELS* GARLIC, WHITE WINE, SHALLOTS, PARSLEY, BUTTER, HERB CROSTINI	12.75
STEAMED CLAMS* IN TRADITIONAL CLAM BROTH	14.25
APPLEWOOD SMOKED BACON* GRILLED, SERVED WITH BARBARIE'S BLACK ANGUS STEAK SAUCE	11.25

SALADS

	HALF/FULL
SIGNATURE HOUSE MIXED GREENS, CANDIED PECANS, CRAISINS, GORGONZOLA, HOUSE VINAIGRETTE	7.50/ 11.25
CLASSIC CAESAR SHAVED AGED ROMANO, CROUTONS, CREAMY CAESAR DRESSING	7.50/ 11.25
CLASSIC WEDGE* ICEBERG, CHERRY TOMATOES, CRISPY BACON, ONION STRINGS, GORGONZOLA, BLUE CHEESE DRESSING	8.00/ 11.75
CHOPPED* CUCUMBER, CELERY, TOMATOES, CARROTS, ROASTED PEPPERS, RED ONIONS, BACON, GORGONZOLA, HOUSE VINAIGRETTE	8.25/ 12.25
TOMATO MOZZARELLA FRESH TOMATO, MOZZARELLA, BASIL PURÉE, BALSAMIC GLAZE	13.75
BEET & AVOCADO CARROTS, ORANGE SEGMENTS, HOUSE VINAIGRETTE, OVER MIXED GREENS	12.75
FARMHOUSE COBB* GRILLED CHICKEN, ROMAINE, CRISPY BACON, GRAPE TOMATOES, SWISS CHEESE, SLICED EGG, HOUSE VINAIGRETTE	15.25
ARUGULA & SWORDFISH* GRILLED SWORDFISH, ARUGULA, TOMATOES, ORANGE AND GRAPEFRUIT SEGMENTS, CITRUS VINAIGRETTE	18.25
SMOKED SALMON* OUR OWN SMOKED SALMON, MIXED GREENS, RED ONIONS, TOMATOES, SLICED EGG, HOUSE VINAIGRETTE, HORSERADISH CREAM SAUCE	15.25
SEARED TUNA TATAKI* SLICED RARE TUNA, ASIAN SLAW, SEAWEED SALAD, AVOCADO, CHERRY TOMATO, CARROT GINGER DRESSING	18.50
PEAR & APPLE ENDIVE, GORGONZOLA, ROASTED PECANS, CILANTRO LIME VINAIGRETTE	13.50

CREATE A SALAD ENTRÉE

GRILLED CHICKEN*	6.25
GRILLED SHRIMP*	10.50
SALMON*	10.75
MARINATED SKIRT STEAK*	9.75
SWORDFISH*	9.50
BACON WRAPPED SEA SCALLOPS*	8.75

SANDWICHES

CLASSIC ANGUS BACON CHEESEBURGER* AMERICAN CHEESE, BACON, CARAMELIZED ONIONS, LETTUCE, TOMATO, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	14.25
TURKEY BURGER* LETTUCE, TOMATO, RED ONION, CHIPOTLE MAYO, TOASTED BUN, PICKLES, FRIES	13.25
THREE SLIDERS* MINI BURGERS WITH AMERICAN CHEESE, CHOICE OF CRISPY ONION STRINGS OR FRIES	12.25
FRENCH DIP* SLICED RIBEYE, MUENSTER CHEESE, TOASTED WEDGE, AU JUS, FRIES, PICKLE	16.25
CLASSIC LOBSTER ROLL* FRESH MAINE LOBSTER, BASIL, TOASTED BUTTERED ROLL, MIXED BABY GREENS, FRIES	20.00
GRILLED CHICKEN SANDWICH* OVEN-ROASTED TOMATO, FRESH MOZZARELLA, ARUGULA, HERBED BALSAMIC GLAZE, TOASTED BUN, FRIES	14.25
FRIED CHICKEN WRAP* AVOCADO, SPINACH, ONIONS, ROASTED RED PEPPERS, GORGONZOLA, HONEY WHEAT WRAP, FRIES	13.50
BLACK ANGUS FAJITA* SEASONED CHICKEN OR STEAK, PEPPERS, ONIONS, LIGHT TERIYAKI GLAZE, SERVED ON A HOT SKILLET WITH PICO DE GALLO, GUACAMOLE & SOUR CREAM	CHICKEN 12.50 STEAK 15.50
TURKEY DIP* SLICED TURKEY, AMERICAN CHEESE, TOASTED WEDGE, AU JUS, FRIES, PICKLE	14.25
CLASSIC REUBEN* PASTRAMI, SWISS CHEESE, SAUERKRAUT, THOUSAND ISLAND DRESSING, GRILLED RYE BREAD, FRIES, PICKLE	14.25
FILET ON TOAST* GRILLED TENDERLOIN MEDALLIONS, MELTED MOZZARELLA CHEESE, FARM FRESH BABY GREENS, HOUSE VINAIGRETTE	16.50

RAW BAR

OYSTERS ON A HALF SHELL (6)*	13.00
CLAMS ON A HALF SHELL (6)*	11.00
JUMBO SHRIMP COCKTAIL*	20.00
CRAB STUFFED AVOCADO* AVOCADO HALF, STUFFED WITH JUMBO LUMP CRAB MEAT, DICED ONIONS, PEPPERS, CHIVES, LIGHT MAYO, OVER MIXED GREENS	11.00

SEAFOOD PLATTER* FRESH MAINE LOBSTER, JUMBO SHRIMP, LUMP CRAB MEAT, LITTLE NECK CLAMS, OYSTERS	29.75
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CHOPS AND FISH

16 OZ. ANGUS BONE IN NEW YORK STRIP* SERVED WITH BROCCOLI AND MASHED POTATOES	38.00
8 OZ. ANGUS BONELESS NEW YORK STRIP* SERVED WITH BROCCOLI AND MASHED POTATOES	23.00
8 OZ. FILET MIGNON WRAPPED IN BACON* SERVED WITH BROCCOLI AND MASHED POTATOES	37.25
PORK TENDERLOIN* MUSHROOM BRANDY CREAM SAUCE, FRENCH GREEN BEANS WRAPPED WITH BACON	22.00
CEDAR PLANK ATLANTIC SALMON* TOMATO CAPER BEURRE BLANC, SAUTÉED SPINACH, MASHED POTATOES	24.75
MARINATED SKIRT STEAK* GINGER-CITRUS MARINADE, BABY ARUGULA, FRIES, CRISPY ONION STRINGS	27.75
1 / 2 RACK RIBS* WITH OUR OWN BBQ SAUCE, ARUGULA SALAD, FRIES	14.75

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS