

Dinner Menu rev. 10-12-22

SOUP AND SALAD

Clam Chowder
Cup - 4. / Bowl - 6.

Cobb Salad - Sm 6. Lg 8.
Iceberg lettuce, avocado, tomato, hardboiled egg, bacon, crumbled blue cheese, red onion, tossed with Ranch dressing

Mediterranean Wedge - Sm 7. Lg 9.
Wedge of Iceberg, tomatoes, Kalamata and green olives, cucumber, roasted red peppers, artichokes, crispy chickpeas, red onion, pepperoncini, feta, and Greek dressing.

ADDITIONAL SALAD TOPPINGS

Chicken - 4. Steak - 8.
Salmon - 8. Shrimp - 3. Each

Crock of Onion Soup - 6.

Soup du Jour
Cup - 4. / Bowl - 6.

Kale Salad - Sm 6. Lg 8.
Roasted delicata squash and seeds, goat cheese, pomegranate seeds with kale and an orange vinaigrette.

Roasted Pear and Radicchio Salad
Sm 7. Lg 9.
Roasted D'Anjou pears, sweet potato, gorgonzola cheese, pumpkin seeds, Radicchio and endive lettuce with Apple cider vinaigrette.

Traditional Caesar or Garden Salad
Sm 5. Lg 7.



STARTER

Chicken Wings or Tenders - 13.
Bone-in chicken wing served Plain, Buffalo, Teriyaki, Garlic Parmesan, Sriracha Sweet Chili, Memphis Dry Rub

Thai Style Calamari - 10.
Fried calamari tossed with sweet chili sauce, diced apples, roasted cashews

Mussels Fra Diavolo - 12.
Sautéed PEI mussels with onions and garlic in a spicy tomato broth with grilled focaccia bread.

Grilled Flatbread - 10.
House made grilled flatbread, house bacon, caramelized onions, mozzarella and blue cheese. Topped with arugula.

Roasted Brussel Sprouts - 9
House bacon bits and balsamic glaze.

Shrimp Cocktail - 3. each
Cocktail sauce and lemon

Soft Pretzel Bites - 8.
Served with beer cheese and whole grain mustard

Chicken Parmesan Egg Rolls - 11.
Served with marinara and pesto drizzle.

Crab Rangoons - 12.
House made crab stuffing in a wonton wrapper
Served with duck sauce.

Big Mac Sliders - 10.

Buffalo Chicken Dip - 10.
Served with tortilla chips, celery and carrots.

ENTREE

All Entrees include Soup or Salad

Marinated Steak Tips – 22.

Choice of starch, vegetable du Jour



New York Sirloin Steak – 24.

Choice of plain, blackened or au poivre, choice of starch, vegetable du Jour



Filet Mignon – 45.

8oz filet served with demi glaze, vegetable du jour and choice of potato

Butternut Ravioli – 24.

Grilled chicken, roasted butternut squash, pecans, butternut ravioli with a maple cream sauce.

Haddock Francese – 23.

Egg dipped haddock served with rice pilaf and vegetable du Jour

Short Rib – 32.

House braised short rib, garlic mashed potatoes and vegetable du Jour

Thai Chicken Meatballs – 24.

House made chicken meatballs, Gochujang sauce, coconut rice, Sesame broccoli with crushed peanuts.



Orange Honey Glazed Salmon – 22.

Atlantic salmon, fresh orange, local honey, rice pilaf, vegetable du Jour

(Prepared plain grilled, pan blackened or maple glazed)

Thorny Lea Fried Chicken – 19.

Cranberry chutney, gravy, mashed potato, vegetable du Jour



STARCH CHOICES

Mashed Potatoes, Rice Pilaf, Baked Potato, Roasted Fingerling Potatoes, Hand Cut Fries, Steak Fries, Baked Sweet Potato

ADD ONS – add 2. each

Melted Gorgonzola, Blue Cheese Butter, Béarnaise Sauce, Au Poivre Sauce, Demi-Glaze

Please note: We encourage anyone with food sensitivities, allergies, or special dietary needs to inform your server promptly.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.*

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Any beef, chicken or fish dish can be “simply prepared”, please notify your server