

## Entrees

All entrees served with Starch of the day, vegetable of the day and choice of Caesar or house salad.

### *Angus Filet*

Fresh cut and flame broiled to your liking topped with Brandied Shallot and roasted garlic cream.

6 oz — \$26

### *14 ounce King Angus Ribeye*

House Cut and dry rubbed then flame grilled to your liking.

\$27

### **\*\*Bistro Tenderloin\*\***

12 oz Elite Tenderloin served with a Brandied Shallot and roasted garlic cream.

\$28

### *Barbeque Spare Ribs*

Brushed with Peach BBQ Sauce  
Served with Sweet Potato French Fries & Cole Slaw.

1/2 Rack \$18

Full Rack \$25

### *Tenderloin Tips*

Sautéed with onions and mushrooms then finished with a Chianti veal glaze over toast points.

\$21

### *Chicken Chesapeake*

Sautéed Chicken breast topped with Jumbo Lump Crab and Gruyere Swiss.

\$22

### *Honey Nut Salmon*

Pan seared Salmon topped with a sweet mixture of pure honey and cracked nuts and served with cranberry wild rice.

\$22

### *Conestoga Crab Cake*

Two Jumbo lump house made crab cakes served with cranberry wild rice.

\$29

### **\*\*Braised Short Ribs\*\***

Braised and served with a Brandied Shallot and roasted garlic cream.

\$24

### Soups

#### Tomato Bisque

Crock \$5 Cup \$4

#### New England Clam Chowder

Crock \$5 Cup \$4

### **\*\*Lobster Macaroni & Cheese\*\***

Five Cheese Macaroni with Lobster Meat topped with seasoned bread crumbs.

\$21

### **\*\*Mussels Diavolo\*\***

New Zealand mussels, garlic, parsley, white wine and zesty marinara sauce and served over linguini.

\$20

### *Veal or Chicken Parmesan*

Vermicelli pasta, fresh tomato, parsley and garlic tossed with our house red sauce.

\$19

### **\*\*Shrimp & Scallop Scampi\*\***

Jumbo shrimp, scallops, parsley, garlic, white wine and butter tossed with Linguini and fresh Tomato.

\$21

### **\*\*Veal Ravioli\*\***

Tomato Striped Ravioli tossed in carramelized shallots and a smoked tomato cream.

\$21

### *Sicilian Chicken*

Sautéed chicken, hot sausage, peppers, onions, Kalamata olives served over penne pasta with our house red sauce.

\$19

### *Veal Scaloppini*

Veal Medallions sautéed with caramelized onions and portabella mushrooms in a Chianti veal stock.

\$22

### **\*\*Cocoa Scallops\*\***

Cocoa Crusted Scallops served with a white chocolate beurre blanc and cranberry wild rice.

\$26

### **\*\*Lemon Chicken\*\***

Sauteed Chicken with sundried tomatoes, spinach, mushrooms and bow tie pasta in a light lemon cream sauce.

\$17

**\*\*\*Indicates a NEW Menu Item\*\***

#### **Consumer Advisory Report**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.