



Takeout Menu

3:30 – 8:30 PM (pre-order anytime)

Tuesday - Sunday

Appetizers and more...

Soup du Jour Cup 6 Quart 12

Fried Calamari Rings

Golden-brown fried served with tomato basil sauce. 16

Fried Mozzarella Sticks

Golden-brown fried, served with tomato basil sauce. 12

Cajun Chicken Quesadillas

Cajun chicken breast, pepper jack cheese, roasted red pepper and baby spinach in a flour tortilla with tomatillo cilantro salsa and sour cream on the side. 14

Caesar or House Salad GF w/ **grilled or cajun chicken** 14 w/ **cajun salmon** 17

Romaine and herbed croutons, Caesar dressing on the side topped with parmigiano reggiano. Or Field greens, cucumbers, tomatoes & house dressing on the side.

Mini Crabcakes Salad

Field greens with tomatoes and cucumbers; with herb vinaigrette on the side. 18

BLT Chicken Sandwich

Served on ciabatta roll with chipotle mayo and French fries. 14

Pesto Chicken Sandwich

With tomato, lettuce, fresh mozzarella and pesto on a ciabatta roll with French fries. 14

Bacon Cheeseburger

8 oz. ground black angus beef, cheddar cheese, caramelized onions on a ciabatta roll with French fries. 14

Mushroom Swiss Burger

8 oz. ground angus beef, Swiss cheese, sautéed mushroom and caramelized onions on a ciabatta roll with French fries. 14

Pepper Jack Burger

8 oz. ground angus beef, pepper jack cheese, caramelized onion on a ciabatta roll and chipotle mayo on the side with French fries. 14

Classic Burger

8 oz. ground Angus beef topped with caramelized onions. 14

Entrees:

Includes: House, Caesar salad or Soup du Jour

The Classics

Your choice of Chicken **Marsala** GF, **Francaise**, **Piccata** or **Parmesan** with; Yukon gold mashed potatoes and vegetable medley or over linguine / penne pasta. 20

BBQ Baby Back Ribs

 GF

Dry rub pork BBQ baby back ribs, Yukon gold mashed potatoes and steamed broccoli. 24

Cajun Chicken and Shrimp

 GF

With rice pilaf, steamed broccoli and tomatillo jalapeno cilantro salsa. 24

Broiled Atlantic Salmon

 GF

With Yukon gold mashed potatoes, vegetable medley with dill cream sauce. 26

Sesame Crusted Ahi Tuna

 GF

Sesame crusted ahi tuna, wasabi mashed potatoes, stir fried vegetables and a sesame ginger glaze. 27

Broiled Stuffed Shrimp

Jumbo shrimp stuffed with lump crabmeat stuffing with sherry wine, lemon juice and butter; served with Yukon gold mashed potatoes and vegetable medley. 27

Grilled Chicken Penne

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Grilled chicken breast, green peas, penne pasta; tossed in a tomato basil cream sauce with parmigiano reggiano. 20

Pork Tenderloin

 GF

Herb roasted pork tenderloin with Yukon gold mashed potatoes, vegetable medley and a herb lemon butter sauce. 24

Grilled Filet Mignon

 GF

8 oz filet served with Yukon mashed potato, vegetable medley and a red wine sauce. 37

Vegetable Penne

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Grilled zucchini, squash, baby spinach, broccoli, fresh mozzarella and penne pasta; tossed in pesto topped with parmigiano reggiano. 18

Desserts:

NY Style Cheesecake, Chocolate Mousse cake, Flourless chocolate cake GF, Tiramisu and Limoncello cake. 5

GF Gluten Free

* Gluten free pasta available

Updated on 1.3.24