

APPETIZERS

TRADITIONAL WEDGE SALAD

Iceberg lettuce, crumbled bacon, tomato and blue cheese dressing

BABY SPINACH SALAD

Baby spinach greens topped with hard-boiled egg, sliced mushrooms and bacon vinaigrette

HOMEMADE IDAHO POTATO PANCAKES

Lightly sautéed with Granny Smith apple sauce and chilled chive sour cream

CRISPY FRIED CALAMARI

Our own homemade chilled tartar sauce

CHILLED MOZZARELLA AND TOMATO SALAD

Creamy mozzarella cheese with cherry tomatoes, basil, light lemon olive oil dressing

SIGNATURES

NEW ENGLAND CLAM CHOWDER

Creamy clam chowder with chunks of potato, onion and herbs. Served with oyster crackers

MARYLAND CRAB CAKES

Two lightly sautéed crab cakes served over a tomato, onion and cucumber salad, drizzled with a creamy mustard sauce

ICON COBB SALAD

Romaine lettuce, avocado, egg, bacon, blue cheese, creamy lemon garlic dressing

CLASSICS

SOUP OF THE DAY

Ask your waiter for today's special

GARDEN SALAD

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

PRAWN COCKTAIL

Baby prawns, shredded lettuce, Marie Rose sauce

(or)

CHICKEN LIVER PATE

Toast points, port wine reduction

*Express and kids menu available upon request. # gluten-free available (l) lactose-free available. Ask your waiter.
Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

CAJUN BLACKENED SNAPPER 🍴

Lightly spicy snapper filet served over sweet potatoes with red cabbage and smoked ham cream

PISTACHIO CRUSTED ATLANTIC SALMON

Slow cooked salmon filet over green beans, mushrooms and mustard sauce

ROASTED LEMON ROSEMARY CHICKEN 🍴

Vegetable gratin, whole grain mustard sauce, natural jus

AMERICAN THANKSGIVING DINNER

Slow roasted turkey breast served with stuffing, root vegetables, traditional cranberry sauce and giblet gravy

NEW YORK SIRLOIN STEAK* 🍴🍴

Roasted strip steak served with a Napa Valley cabernet wine sauce along with potatoes and roasted root vegetables

GRILLED BBQ BABY BACK RIBS 🍴🍴

Baked Idaho Potato and creamed corn with herbs

SIGNATURES

SURF AND TURF* 🍴🍴

Lightly grilled gulf shrimp with grilled petit filet mignon of beef, natural jus and seasonal vegetables

NEBRASKA SHORT RIB OF BEEF*

Braised beef short rib over Yukon gold potatoes with slow roasted vegetables in a red wine sauce

CLASSICS

GRILLED CHICKEN BREAST 🍴🍴

Roasted new potatoes, sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON 🍴🍴

Grilled vegetables, cous-cous and a warm lemon herb dressing

GRILLED MANHATTAN STRIP STEAK* 🍴🍴

Yukon gold potatoes, root vegetable and red wine sauce

PASTA PRIMAVERA 🍴

Lightly grilled vegetables with olive oil, garlic and herbs

ASSORTED VEGETABLE PLATE 🍴🍴

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

TODAY'S PIE

Ask your server for this evening's classic pie. Served with mashed potatoes and vegetables

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ENTRÉES

BAKED SCALLOPS

gratineed scallops in their shells, crispy prosciutto, asparagus and hollandaise

ROASTED RACK OF LAMB

roasted garlic mashed potatoes, sauteed spinach and rosemary lamb jus

SPAGHETTI AND MEATBALLS

homemade meatballs, pasta, basil, parmesan, served with texas toast

PAN SEARED HALIBUT

creamy orzo, roasted corn, marcarpone cheese and asparagus

PAN ROASTED CHICKEN BREAST

green apple baked brie, wilted greens, port and cranberry jus

WILD MUSHROOM TART

sauteed assorted wild mushrooms, crisp pastry, warm truffle and parmesan cream

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