

# DINNER

## APPETIZERS

### Brown Sugar Glazed Pork Belly

Served on top of a creamy smoked Gouda polenta  
with an citrus fennel and jalapeño slaw 13

### Southwestern Crab Cakes

Pan seared with a fresh corn relish and chipotle-lime aioli 15

### Panko Encrusted Smoked Mozzarella

with garlic basil roasted tomatoes, balsamic olive oil & baby arugula 13

### Pan Seared Sea Scallops

With a cherry tomato Israeli couscous salad, pesto cream sauce and  
crispy prosciutto 15

### Roasted White Bean & Beet Hummus

Goat cheese, English cucumbers, curry spiced sweet potato fries & grilled  
Naan bread 12

### Sriracha Blackened Ahi Tuna

On seaweed salad, wasabi aioli and soy reduction, pickle ginger 14

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## SOUPS

### Signature Maine Lobster Bisque

Made to order with cream, dry sherry & hearty portions of lobster meat

cup 8

bowl 13

### Soup du Jour

Chef's choice, created in house, using fresh ingredients and distinctive flavors

cup 5

bowl 8

## SALADS

### Grilled Greek

Grilled romaine hearts, with Mediterranean tapenade, cucumber, tomato, red onion, grilled flatbread & feta cheese drizzled with creamy Greek dressing 10

### Rustic Caesar

Chopped romaine, radicchio lettuce, house herbed croutons, shaved parmesan with garlic Caesar dressing 8 ~ add anchovies 2

### Summer Mixed Greens

Tossed with strawberries, red onions, grape tomatoes, herb toasted walnuts, dried cranberries, crumbled blue cheese and maple Dijon vinaigrette 7

### Salad Additions

Steak Tips 9

Grilled marinated chicken 7

Grilled Shrimp 9

Filet Mignon (4 oz.) 15

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## ENTREES

### Tuscan Pork Tenderloin

Grilled to your liking, served with smoked Gouda and red pepper polenta with a white bean and arugula ragout 26

### Free Range Statler Chicken

*Chicken breast pan seared, ~ served on a pool of herb and citrus sauce with wild rice and seasonal vegetables 23*

### Porter & Bourbon BBQ Steak Medallions

Beef tenderloin, marinated & grilled to perfection ~ served with country mashed potato, seasonal vegetables and BBQ demi glace 25

### Pan Seared Sea Scallops

Served with grapefruit sections, micro green salad with a blood orange emulsion and grilled jalapeno bacon-cheddar cornbread 28

### Grilled Center Cut Angus Filet Mignon

Served with country mashed potato, seasonal vegetables,  
And roasted garlic/shallot demi-glace (4 oz) 22 (8 oz) 32

### Fresh Grilled Swordfish

Brushed with honey Jamaican jerk glaze, with pineapple & mango salsa, and a honey plantain mash, drizzled with cilantro citrus coulis 26

### Vegetable Lasagna

Fresh eggplant, spinach, tomato, onion and peppers layered with pasta, ricotta and mozzarella and a house pesto marinara  
~ includes a small Caesar salad 20