

# Appetizers

## Smoked Norwegian Salmon Carpaccio

Toasted Baguette, Diced Red Onion, Capers, Dill Cream Sauce, Lemon Wedge 9.95

## Mushrooms Rockefeller

Stuffed with Pernod Spinach Topped with Hollandaise Sauce 8.95

## Bruschetta Milanese

Tomato, Onion & Basil Relish Over Fresh Mozzarella Cheese on Toasted Bread 7.95

## Homemade Spring Roll

Cabbage, Carrots, Scallions, Fresh Ginger, Blackened Chicken, Raspberry and Mustard Sauces 7.95

## Crab Cakes

Lump Crab Cake, Cajun Remoulade 11.95

## Asparagus Sticks

Romano Cheese Encrusted, Flash Fried, Ranch Dipping Sauce 7.95

## Calamari

Breaded, Flash Fried, Zesty Remoulade or Marinara 9.95

## Crab Stuffed Shrimp

Shrimp Stuffed with Crab Cake Mix, Topped with Dill Sauce 10.95

## Appetizer Trio (Serves 5 – 8)

Choose Any 3 full Portion Items From the Above Listed 22.95

Request for separate checks must be made prior to ordering.

18% Gratuity added to parties of 6 or more \$3.00 per person split plate charge.

# House Specialties

All House Specialties Served with Soup or Mix Field Greens Salad  
Add A Caesar Salad for 2.00

Balsamic - Lo Cal French - Poppyseed - 1,000 Island - Italian Vinaigrette  
Creamy Garlic - Sesame Soy Vinaigrette Buttermilk Ranch -  
Raspberry Cream Vinaigrette - Caesar - Bleu Cheese (+1.00)

## Pot Roast of Beef

Garlic Mashed Potatoes, Gravy, Jardinière of Root Vegetables 18.95

## Roasted Free Range Pennsylvania Turkey

Sage Stuffing, Mashed Sweet Potatoes, Roasted Vegetables, Homemade Gravy 18.95

## Pork Schnitzel

Lightly Breaded Pork Medallions, Garlic Mashed Potatoes, Roasted Vegetables,  
Brown Gravy 18.95

## Lobster Stuffed Ravioli

Light Lobster Cream Sauce 19.95

## Little Italy

Braised Beef Pomodoro Sauce over 4 Cheese Ravioli, Balsamic Drizzle 18.95

## Spinach & Prosciutto Stuffed Chicken Breast

Over Ziti Pasta, Pesto Cream Sauce 19.95

## Create Your Own Gnocchi

Marinara, Alfredo, Pomodoro or Vodka Cream Sauce 14.95

Chicken 4.00 / Calamari 4.00 / Portobello Mushroom 4.00 / Shrimp 6.00

## "Limestone" Rigatoni

Herb Roasted Chicken, Mushrooms and Onions over Rigatoni, Light Marsala  
Cream Sauce 18.95

**Substitute Whole Wheat Pasta to Any Pasta Dish +1.50**

## Crisp Roasted Long Island 1/2 Duck 27.95

Citrus Glazed, Mashed Sweet Potatoes, Roasted Vegetables

## Sautéed Maryland Style Crab Cakes

Three Homemade Crab Cakes, Roasted Vegetables, Mashed Sweet Potatoes,  
Choice of Lemon Butter, Tropical Fruit Relish or Spicy Remoulade Sauce 24.95

## Lake Superior Whitefish En Papillote

Whitefish Baked in Parchment Paper Topped Julianne Vegetables  
and Garlic Herb Sauce, Wild Rice 19.95

# Entrees

All Entrees Served With Soup or Mix Field Greens Salad  
and Your Choice of 2 Accompaniments

Our Premium Fish May Be Ordered  
*Broiled, Blackened, Sautéed or Citrus Baked*  
21.95

## Entrée

Tilapia  
Walleye Pike  
Alaskan Salmon  
1/2 lb Shrimp  
Catch of the Day

## Sauce Selection

Scampi      Lemon Butter  
Light Lobster Cream  
Mediterranean Relish  
Tropical Fruit Relish  
Pineapple Butter      Sesame Soy

12 oz. Prime Ribeye Steak (Well Marbled)      24.95

10 oz. Aged Black Angus Filet Mignon      32.95

14 oz. US Top Sirloin Steak      24.95

16 oz. Black Angus New York Strip Steak      31.95

**Roasted Prime Rib of Beef**      (Weekends Only)

8oz. English Cut      24.95      12oz. Regular Cut      28.95      16oz. King Cut      32.95

14 oz. Bone In Double Cut Pork Chop      24.95

Mushroom and Onion Demi Glaze

Char Broiled Pork Tenderloin      19.95

Spice Coated, Apple Cider Glaze

Rack of Lamb      32.95

Garlic & Herb Marinated 3 Double Cut Chops, Mint Gastrique

1/2 lb. Cold Water Lobster Tail      34.95

Accompanied with Drawn Butter

## ACCOMPANIMENTS

*Roasted Vegetable*

*Garlic Mashed*

*Wild Rice Blend*

*Mashed Sweet Potatoes*

*Sage Stuffing*

*Chef's Vegetable*

*Coconut Rice*

*Baked Potato*

*Creamed Spinach*

## SPECIALTY SIDES FOR \$2 MORE

*Grilled Asparagus*

*Double Baked Potato*

*Portobello Mushroom*

*Caesar Salad*

*Sautéed Mushrooms*

*Caramelized Onions*

*Gorgonzola Cheese Sauce*