



Appetizers

- FRIED GREEN TOMATOES** \$11
Topped with Crumbled Goat Cheese and a Smoked Ranch Drizzle
- CHARCUTERIE BOARD*** \$15
Seasonal Specialty Meats and Cheeses, Served with Toast Points
- LOADED CRISPS** \$10
Fresh Chips Topped with Cheddar Cheese, Diced Tomatoes and Sour Cream
- EDAMAME** \$12
Steamed and Tossed with Himalayan Pink Salt, Served with Sweet Chili Sauce

Soups

- NEW ENGLAND CLAM CHOWDER*** Cup \$5 Bowl \$8
- SOUP OF THE DAY** Ask your server

Salads

- GARDEN SALAD** \$11
Mixed Greens, Tomatoes, Cucumbers, Red Onions. Choice of Dressing
- GRILLED CAESAR** \$12
Grilled Romaine, Topped with Caesar Dressing and Shaved Parmesan
Add Chicken* \$7 Add Shrimp* \$10
- SUNBURST SALAD** \$13
Mixed Greens, Mandarin Oranges, Tomato, Cucumber, Blueberries, Strawberries. Choice of Dressing

DRESSING CHOICES

Ranch, Smoked Ranch, Bleu Cheese, Balsamic, Raspberry Vinaigrette, Caesar, 1000 Island

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness, especially if you have certain medical conditions

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Dinner Entrées

Beef

- SALISBURY STEAK*** \$16
HNG Ground Beef Patty Topped with Mushroom Brown Gravy. Served with Roasted Garlic Mashed Potatoes, Vegetable Du Jour
- FILET MIGNON*** \$34
Topped with Bearnaise Sauce, Served with Roasted Fingerling Potatoes, Vegetable Du Jour

Pork

- ROASTED PORK TENDERLOIN*** \$23
Topped with a Blueberry Demi Sauce, Served with Sweet Potato Mash, Vegetable Du Jour
- BRAISED PORK SHANK*** \$30
Slow Braised, Served with Roasted Garlic Mashed Potatoes and Roasted Vegetable with a Red Wine Demi Sauce

Fish

- BLACKENED MAHI*** \$24
Topped with Mango Chutney, Served with Rice Pilaf, Vegetable Du Jour
- OVEN ROASTED SALMON*** \$25
Topped with a Soy Glaze, Served with Rice Pilaf, Vegetable Du Jour

Bird

- PROSCIUTTO DI POLLO** \$18
Chicken Breast topped with prosciutto, fresh buffalo mozzarella, Served with Roasted Fingerling Potato and Vegetable Du Jour
- BOURSIN CHEESE STUFFED AIRLINE CHICKEN*** \$20
Served with Rice Pilaf and Vegetable Du Jour

Pasta

- PASTA LINGUINE** \$16
Tossed in our House Made Marinara, Topped with Shaved Parmesan Cheese, Served with Garlic Toast
- POMODORO GAMBERI LINGUINE*** \$20
Shrimp, Tomato, Basil, Roast Garlic in a Lemon Butter Cream Sauce. Served with Garlic Toast

Vegetarian

- VEGETABLE PLATTER** \$15
Seasonal Roasted Vegetables. Served over Rice Pilaf

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