



Appetizers

Steak and Cheese Spring Rolls

Tender, shaved steak, and a blend of Italian cheeses, served with Cajun dipping sauce. 10

Scallops Wrapped in Bacon

Fresh sea scallops wrapped in crisp bacon with maple glaze. 13

Chicken Tenders

Hand-breaded boneless chicken, fried golden brown served with honey mustard, BBQ, teriyaki or buffalo style with celery, carrots, and bleu cheese dressing. 12

Nachos

Monterey Jack and cheddar cheese blend with onions, peppers, diced tomatoes, and jalapenos served with sour cream, and homemade salsa. 12 (small 8) Add chicken, pulled pork or beef. 6 Add guacamole. 3

Baked Potato Skins

Stuffed with Monterey Jack and cheddar cheese and bacon, topped with scallions and diced tomato. 9

Spinach and Artichoke Dip

Three cheese blend served with garlic toast points. 10

Chicken Wings

Fresh chicken wings, fried golden brown tossed with your favorite sauce, buffalo, BBQ, or teriyaki. 14

Stuffed Mushroom Caps

Sweet sausage stuffing, topped with parmesan cheese. 9

Shrimp Cocktail

4 jumbo shrimp served with house cocktail sauce. 15

Appetizer Sampler

Spinach and artichoke dip, house wings, potato skins, scallops wrapped in bacon and steak & cheese spring roll. 24

Escargot

Baked in garlic butter, with melted Swiss cheese served with garlic toast points. 11

French Onion Soup

Homemade, topped with bubbling Swiss cheese. 7

Seafood Chowder

Award-winning signature recipe. Cup 8 Bowl 12

Salads

Caesar Salad

Crisp romaine lettuce tossed with traditional Caesar dressing topped with croutons and shaved parmesan cheese. 8

Fresh Garden Salad

Mixed greens with tomatoes, carrots, onions, and cucumbers, topped with the dressing of your choice. 7

Bistro Salad

Mixed greens with crumbled bacon, red onion, feta cheese, diced tomato & sliced egg. 12

Bleu Wedge

Iceberg lettuce with bacon, shaved onion, diced tomato, bleu cheese and bleu cheese dressing. 10

Spinach Salad

Baby spinach, marinated mushrooms, diced onion, feta cheese and candied walnuts topped with house poppy seed dressing. 9

Greek Salad

Mixed greens, tomatoes, cucumbers, onions, kalamata olives, feta & pepperoncinis served with house Greek dressing. 9

Top any salads with one of these grilled items.

Salmon-14 Chicken-9 Steak Tips-14 Shrimp-12

Dressings: House Poppy Seed Vinaigrette, Russian, Ranch, Caesar, Parmesan Peppercorn, Bleu Cheese, Balsamic Vinaigrette, Greek

Burgers & Sandwiches

(choice of one side)

Reuben Panini

Lean corned beef, sauerkraut, Swiss cheese, Russian dressing on marble rye bread. 14

Chicken Bacon Ranch Wrap

Fried chicken, bacon, Monterey Jack, lettuce, and tomato rolled in a flour tortilla and lightly grilled. 14

Steak & Cheese Sub

Shaved beef with peppers, onions, mushrooms, and American cheese. 14

California Chicken Sandwich

Grilled chicken breast, lettuce, tomato and mozzarella topped with sliced avocado. 14

Pulled Pork Sandwich

Open faced served with traditional BBQ sauce, cole slaw & onion strings. 14

Classic Hamburger

Black Angus burger with lettuce and tomato with your choice of Cheddar, Swiss, American, Bleu Cheese, Mozzarella. 14

Add \$1 each for: Fried Onions, BBQ Sauce, Applewood Smoked Bacon, Sautéed Mushrooms & Onions.

Bacon Bleu Burger

Classic burger topped with Applewood smoked bacon & melted Bleu Cheese. 15

Texas Burger

Classic burger topped with cheddar cheese, BBQ sauce, sautéed onions & bacon. 15

Swiss Burger

Classic burger topped with melted Swiss cheese & sautéed onions & mushrooms. 15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrées

Seafood Fettuccine

Shrimp, scallops and lobster sautéed with cream, butter, parmesan cheese, tossed with fettuccine. 31

Chicken and Broccoli Alfredo

Chicken breast and fresh broccoli sautéed with a blend of cream, butter, and parmesan cheese tossed with fettuccine. 23

Shrimp & Scallop Risotto

Shrimp, scallops, roasted tomatoes, spinach, cream, parmesan risotto, topped with arugula and drizzled with a balsamic glaze. 27

Marsala

Sautéed with fresh mushrooms and Marsala wine sauce.

Chicken 21 **Veal** 23

Parmesan

Breaded with marinara and mozzarella, served with bowtie pasta.

Chicken 21 **Veal** 23

Oscar

Breaded & topped with lobster, asparagus & béarnaise sauce.

Chicken 28 **Veal** 30 **Salmon** 30

Chicken Capri

Chicken breast sautéed with onion, oven roasted tomato, artichoke hearts, garlic & parmesan. Tossed with bowtie pasta. 21

Chicken Cordon Bleu

Sliced chicken breast with ham and Swiss baked in puff pastry, served with house supreme sauce. 21

Roasted Half Chicken

Half chicken breast marinated in olive oil and spices then slow roasted. 21

BBQ Half Chicken

Roasted half chicken brushed with our own BBQ sauce-tender and juicy. 22

Mac and Cheese

Cavatappi baked in our rich cheese blend topped with seasoned breadcrumbs. 14

Buffalo Chicken Mac and Cheese

Spicy buffalo chicken tossed with our traditional mac and cheese, topped with bleu cheese crumbles and seasoned crumbs. 19

Pulled Pork Mac and Cheese

BBQ pork, traditional mac and cheese topped with seasoned crumbs. 18

BBQ Baby Back Ribs

Homestead house specialty, slow cooked to perfection-falling off the bone. Half Rack 21 Full Rack 29

New York Sirloin

12 oz. choice center cut Black Angus New York strip with rich marbling and juicy tenderness. The Steak-lovers pick! 34

Cracked Peppercorn Sirloin

Center cut 12 oz sirloin coated with black peppercorns & topped with a brandy peppercorn demi. 35

Filet Mignon

8 oz. filet. 34

Steak Oscar

8 oz. filet mignon topped with Maine lobster, asparagus and bearnaise. 39

Prime Rib

Slow roasted while it lasts (available after 4PM)

12 oz. 32

(Béarnaise, Garlic & Herb butter or Brandy Peppercorn available for your steak selection ADD \$1.00)

Grilled Homestead Steak Tips

Beef tips marinated in our steakhouse marinade, grilled and served with mashed potato, asparagus, and lightly fried onions. 28

Broiled Salmon

Roasted salmon in lemon white wine butter topped with seasoned crumbs. 23

Baked Stuffed Haddock

Fresh haddock baked with seafood stuffing, creamy mornay sauce and cheddar. 22

Broiled/Fried Haddock

Haddock fillet baked with butter, white wine, lemon, topped with seasoned crumbs or fried served with tartar sauce. 21

Broiled/Fried Scallops

Fresh sea scallops baked with lemon butter, topped with crumbs or fried served with tartar sauce. 27

Jambalaya

Shrimp, chicken & sausage sautéed with onions, peppers and Cajun spice over rice. 25

Lobster Mac & Cheese

Maine lobster, traditional mac & cheese topped with seasoned crumbs. 30

Fish Tacos

Fried haddock, arugula, tomato, caramelized onions, Cotija cheese & lemon aioli and served with one side. 16

All non-pasta Entrées come with your choice of two sides.

Side Garden or Caesar salad, mashed potato, rice pilaf, French fries, baked potato, vegetable of the day or broccoli.

Add 1.50 for the following sides: asparagus, sweet potato fries, tater tots, loaded baked potato add 2.00

Flat Bread Pizza

Cheese and Tomato

Traditional red sauce and shredded mozzarella. 11

Meat Lovers

Traditional cheese topped with pepperoni, sausage, hamburger, bacon & ham. 15

Pepperoni

Cheese and tomato flatbread topped with pepperoni. 12

Vegetarian

Broccoli, onion, spinach, mushrooms and pepper. 13

Fratello's Pizza

The signature pizza of our sister restaurant. Spinach, feta, pepperoni, sausage, mozzarella, and tomato sauce. 13

BBQ Chicken

Barbecue sauce, grilled chicken, diced red onion, mozzarella, and scallions. 12

Hawaiian

Traditional cheese flatbread topped with pineapple & ham. 12