

Happy Easter



Appetizers

Shrimp Cocktail

4 Jumbo shrimp with house cocktail sauce. 16

Steak and Cheese Spring Rolls

Tender, shaved steak, and a blend of Italian cheeses, served with Cajun dipping sauce. 14

Scallops Wrapped in Bacon

Fresh sea scallops wrapped in crisp bacon with maple glaze. 16

Escargot

Baked in garlic butter, with melted Swiss cheese. Served with garlic toast points. 12

Spinach & Artichoke Dip

Served with garlic toast points. 12

Chicken Tenders

Hand-breaded, served with honey mustard, BBQ, teriyaki or buffalo style with celery, carrots, and bleu cheese dressing. 13

Seafood Chowder

Our signature recipe. Cup 8 Bowl 12

French Onion Soup

Homemade, topped with bubbling imported Swiss cheese. 9

Salads

Caesar Salad

Crisp romaine, croutons, shaved parmesan, traditional Caesar dressing. 10

Garden Salad

Mixed greens, tomato, carrots, red onions, cucumbers. 10

Bistro Salad

Mixed greens, bacon, red onion, feta cheese, tomato, sliced egg. 13

Salad Additions from the Grill

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

Entrees

All non-pasta entrees include your choice of 2 of the following: Garden salad, Caesar salad, mashed potato, baked potato, rice pilaf or vegetable of the day.

Roast Prime Rib of Beef

12 oz. 35

New York Sirloin

12oz. choice center cut New York strip with rich marbling and juicy tenderness. 35

Beef Tenderloin

Oven-roasted served with bearnaise. 35

Veal Oscar

Breaded, topped with lobster, asparagus & bearnaise. 35

Chicken Marsala

Fresh mushrooms & marsala wine sauce. 24

BBQ Baby Back Ribs

Homestead house specialty, slow cooked to perfection-falling off the bone. Half Rack 21 Full Rack 33

Rack of Lamb

Roasted full rack of lamb with dijon and panko crumbs. 42

Chicken & Broccoli Alfredo

Chicken breast, broccoli, alfredo, tossed with fettuccine. 24

Chicken Cordon Bleu

Chicken breast, ham, Swiss baked in puff pastry, served with house supreme sauce. 24

Baked Stuffed Haddock

Fresh haddock baked with seafood stuffing, creamy mornay sauce and cheddar. 24

Broiled Salmon

Roasted salmon in lemon white wine butter topped with seasoned crumbs. 26

Shrimp & Scallop Risotto

Roasted tomato, spinach, cream, greens, over parmesan risotto, balsamic drizzle. 32

Seafood Fettuccine Alfredo

Lobster, shrimp & scallops with alfredo tossed with fettuccine. 34

Country Ham

Thick cut ham with pineapple, maple & brown sugar glaze. 21

Children's Selections

Children's Ham - 12, Children's Prime Rib - 21, Mac & Cheese - 10
Bowtie Alfredo - 10, Chicken fingers (3) & Fries - 10