

# Appetizers

**Shrimp Cocktail GF** 4 Jumbo shrimp with house cocktail sauce. 18

# **Steak and Cheese Spring Rolls**

Tender, shaved prime rib, and a blend of Italian cheeses, peppers, onions, & mushrooms, served with Cajun dipping sauce. 16

# **Scallops Wrapped in Bacon GF**

Fresh sea scallops wrapped in crisp bacon with maple glaze. 17

### **Escargot** GF

Baked in garlic butter, with melted Swiss cheese. Served with garlic toast points. 16

## **Salads**

## **Caesar Salad GF**

Crisp romaine, croutons, shaved parmesan, traditional Caesar dressing. 12

# **Garden Salad GF**

Mixed greens, tomato, carrots, red onions, cucumbers. 12

# **Spinach & Artichoke Dip**

Served with garlic toast points. 14

## **Chicken Tenders**

Hand-breaded, served with honey mustard, BBQ, teriyaki or buffalo style with celery, carrots, and bleu cheese dressing. 15

# Seafood Chowder

Our signature recipe. Cup 9 Bowl 14

## **French Onion Soup GF**

Homemade, topped with bubbling imported Swiss cheese. 10

### **Cobb Salad GF**

Mixed greens, bacon, red onion, blue cheese, tomato, sliced egg, & avocado. 15

## **Salad Additions from the Grill**

Salmon 16—Chicken 10—Steak Tips 15—Shrimp 13

# 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 GF** 

*12 ounce cut. 38* 

# New York Sirloin GF

12oz. choice center cut New York strip with rich marbling and juicy tenderness. 40

## **Beef Tenderloin** GF

Oven roasted served with bearnaise. 42

#### BBQ Baby Back Ribs gf

Homestead house specialty, slow cooked to perfection-falling off the bone. Half Rack 25 Full Rack 35

## **Pork Chop gf**

Bone-in, center-cut pork chop. 29

## **Chicken & Broccoli Alfredo GF**

Chicken breast, broccoli, alfredo, tossed with fettuccine. 27

## **Chicken Cordon Bleu**

Chicken breast, ham, Swiss baked in puff pastry, served with house supreme sauce. 25

**Grilled Swordfish GF** 

Fresh 8 ox. Steak with lemon caper butter. 34

#### **Broiled Haddock GF**

Fresh haddock broiled with lemon butter topped with seasoned crumbs. 25

## **Baked Stuffed Haddock**

Fresh haddock baked with seafood stuffing, creamy mornay sauce and cheddar. 27

# **Broiled Salmon GF**

Roasted salmon in lemon white wine butter topped with seasoned crumbs. 29

# Shrimp & Scallop Risotto GF

Roasted tomato, spinach, cream, greens, over parmesan risotto, balsamic drizzle. 34

## **Seafood Fettuccine Alfredo GF**

Lobster, shrimp & scallops with alfredo tossed with fettuccine. 36

## **Chicken Marsala GF**

Fresh mushrooms & marsala wine sauce. 26

# Children's Selections (12 & under)

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