

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

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

Salads

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

*GF - These items can be prepared gluten-free. Please inform your server.