



## Appetizers

### **Shrimp Cocktail GF\***

4 Jumbo shrimp with house cocktail sauce. 18

### **Steak and Cheese Egg Rolls**

Tender, shaved steak, and a blend of Italian cheeses, 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

### **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

### **Caesar Salad GF\***

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

### **Garden Salad GF\***

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

### **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, fries, or vegetable of the day.

### **Roast Prime Rib of Beef GF\***

12 oz. slow roasted served au jus. 38

### **New York Sirloin GF\***

12 oz. choice center cut New York strip 40

### **Filet Mignon GF\***

8 oz. choice beef tenderloin. 42

### **Veal Oscar GF\***

Lobster, asparagus & bearnaise. 39

### **Pork Chop GF\***

Bone-in, center cut chop. 29

### **Chicken Marsala GF\***

Fresh mushrooms, basil & marsala wine sauce. 26

### **BBQ Baby Back Ribs GF\***

Homestead house specialty  
Half Rack 25 Full Rack 35

### **Chicken & Broccoli Alfredo GF\***

Tossed with fettuccine. 27

### **Chicken Cordon Bleu**

Wrapped in puff pastry, supreme sauce. 26

### **Baked Stuffed Haddock**

Seafood stuffing, creamy mornay & cheddar. 28

### **Broiled Salmon GF\***

Lemon white wine butter, seasoned crumbs. 29

### **Broiled Haddock GF\***

Lemon butter, seasoned crumbs. 25

### **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

**GF\*** - These items may be prepared gluten-free. Please inform your server. Additional charge may apply.

2025. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.