

Happy Easter



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, and 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 choice rib-eye, served au jus. 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

Veal Oscar

Breaded, deep-fried, topped with lobster, asparagus & bearnaise. (available sauteed) 39

Chicken Marsala GF*

Fresh mushrooms & marsala wine sauce. 26

BBQ Baby Back Ribs GF*

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

Rack of Lamb

Roasted full rack of lamb with dijon and panko crumbs. 48

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. 26

Baked Stuffed Haddock

Fresh haddock baked with seafood stuffing, creamy mornay sauce and cheddar. 28

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

Country Ham GF*

Thick cut ham with pineapple, maple & brown sugar glaze. 25

Children's Selections (12 & under)

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

GF* - These items may be prepared gluten-free upon request.