# **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

## 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, 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

## **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

16 oz. roasted 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

#### **Grilled Swordfish GF\***

Fresh 8 oz steak with garlic butter. 34

## **Broiled Haddock GF\***

Fresh haddock broiled with lemon butter topped with seasoned crumbs. 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

#### 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 - 10

GF\* - These items may be prepared gluten-free upon request. Please inform your server of any allergies.