

Starters

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| Shrimp & Cheddar Dip | With crostini for dipping. | 9.00 |
| Bleu Cheese Wedge | Iceberg lettuce, bleu cheese dressing, bacon, tomato & crispy fried onions. | 5.50 |
| Pierogies | Housemade Polish dumplings filled with creamy potato & Havarti. | 6.50 |
| Cajun Calamari | Cajun breaded with honey-jalapeno sauce. | 8.00 |

House Favorites

Served with Ciabatta roll & honey-butter.

Start with a side salad or cup of soup add 3.00 or chowder 4.00.

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| Guava Stuffed Chicken Breast | Marinated chicken breast stuffed with guava paste, cream cheese & spinach. | 15.00 |
| Mediterranean Halibut | Pan-seared fillet, topped with a sauce of olive oil, fresh basil, tomatoes, garlic, capers & kalamata olives. | 21.00 |
| New York Steak | 10oz choice with roasted garlic/bleu cheese compound butter. | 23.00 |
| Étouffée | Our version of this traditional creole dish features shrimp & chicken. | 13.95 |
| Wiener schnitzel | Lightly breaded & pan-fried veal cutlet with white wine & lemon-butter sauce. | 14.95 |
| Dad's Meatloaf | Spicy meatloaf served with stout gravy & crispy fried onions. | 11.75 |
| Stuffed Wild Salmon | With shrimp, onions, crimini mushrooms & bread crumbs; with garlic butter sauce & rice pilaf. | 19.00 |
| Creole Chicken Fettuccine | With crimini mushrooms, garlic, tomatoes & shallots in Creole cream sauce. | 13.00 |
| Polpette al Pomodoro Gnocchi | Savory meatballs & potato dumplings in alfredo cream or rich marinara sauce. | 11.75 |
| Wild Mushroom Ravioli | Tossed with pignoles, browned butter & roasted fresh sage; topped with pecorino-romano. | 12.95 |