

Weekly Specials

starters

Buffalo Chicken Dip

Creamy Buffalo chicken baked with cheddar served with a basket of tortilla chips. 8.99

Perogies

Sautéed potato & cheese Perogies in shallot butter. 6.99

Brussels Sprouts

Crispy garlic sprouts with soy glaze. 9.99

Pepper Jack Stix

Beer battered panko breaded pepper jack with roasted pepper sauce. 7.99

Buffalo Cauliflower

Breaded cauliflower tossed in buffalo sauce and served with Bleu cheese. 7.99

entrées

T-Bone Pork Chop

Grilled pork chop served over bacon cheddar mashed potato with grilled asparagus with roasted yellow pepper sauce topped with frizzled onions. 17.99

Bison Burger

Griddle cooked bison burger patty with smoked cheddar, bacon, frizzled onions, and chipotle steak sauce served on a potato roll with our hand cut fries. 14.99

Shrimp & Scallops

Sautéed shrimp and scallop with garlic, butter, asparagus, fresh tomato tossed with linguine pasta. 19.99

Pot Roast

Slow roasted beef brisket with mushroom gravy served with mashed potato and root vegetables 16.99

Stuffed Chicken Breast

Bacon wrapped sausage herb stuffed chicken breast in a chipotle maple glaze served over pan roasted Yukon fingerling potatoes and cauliflower. 17.99

Grilled Salmon

Grilled salmon filet served over cilantro lime rice with steamed broccoli and finished with citrus herb butter. 18.99

Smoked ½ Chicken

Cured smoked half chicken served over bacon cheddar mashed with chipotle maple glaze and grilled asparagus. 14.99

Baked Skillet

BBQ tossed tater tots topped with smoked pork and baked with cheddar and bacon topped with chipotle ranch. 14.99

cocktails & craft beer

Cranberry Bellini

Orange vodka, house-made cranberry puree & champagne 8.00

Honey Gin Toddy

Warmed Surland Mountain (Hopewell NJ) gin with honey & a squeeze of fresh lemon. 7.00

Fetzer Rose

This alluring coral-pink hue hints at the aromas of strawberries and cherries on the nose. A balance of fruity sweetness and bright acidity give this wine a fresh, clean mouthfeel and a crisp, mildly sweet finish. 7/26

California

Draft

Sam Adams Cold Snap 5.50
Cape May Boughs of Barley 7.00
Allagash Black 6.75
Cigar City Jai Alai 7.25
Bluepoint The IPA 6.50
Cape May Honey Porter 5.00
Stella 5.00
Allagash White 6.75

Dogfish Head 60 Minute IPA 7.00
Yards Thomas Jefferson 5.50
Brooklyn East IPA 5.50
Breckenridge Vanilla Porter 6.25
Blue Moon 5.00
Goose Island IPA 4.50
Victory Golden Monkey 5.00
Sierra Nevada Celebration 5.50

Cans

Oscar Blues Dales Pale Ale 16oz 6.00
Allagash Sasion 7.50
White Claw Black Cherry Selzter 5.00
Lord Hobo Hobo Life 5.50
Cape May IPA 5.50
Cape May Coastal Evacuation 5.50