

APPETIZERS

PUB PRETZELS

6 SOFT PRETZELS SERVED WITH HOUSE BEER CHEESE | \$9.5

SPINACH ARTICHOKE DIP

CREAMY DIP LOADED WITH SPINACH & ARTICHOKE TOPPED WITH MELTED MOZZARELLA. SERVED WITH TORTILLA CHIPS | \$12

LOBSTER NACHOS

TORTILLA CHIPS TOPPED WITH BEER CHEESE, ONION, JALAPEÑOS, LOBSTER, AND CHEDDAR CHEESE. SERVED WITH SALSA AND SOUR CREAM | \$15.5

BELLY & BRUSSELS

THICK CUT PORK BELLY OVER FRIED BRUSSELS SPROUTS TOPPED WITH SRIRACHA AND FETA CHEESE | \$14

SMALL PLATES

TC DUO

BLACKENED SEA SCALLOP PAIRED WITH SCAMPI STYLE SHRIMP OVER ROSEMARY GARLIC RISOTTO | \$18.5

CAJUN FILET TIPS

HOUSE CUT STEAK TIPS BROILED IN A CAJUN BUTTER SAUCE. ACCOMPANIED WITH GARLIC TOAST | \$16.5

SHARK BITES

BLACKENED AHI TUNA SEARED RARE PAIRED WITH CRISPY FRIED SHRIMP. SERVED WITH HOUSE STICKY SAUCE AND CAJUN REMOULADE | \$18

LAMB LOLLIPOPS

3 SINGLE BONE NEW ZEALAND LAMB CHOPS SEARED TO REQUEST OVER ROSEMARY GARLIC RISOTTO. ACCOMPANIED WITH GARLIC CREAM SAUCE AND TODD'S PEPPERS | \$16

**HAPPY
EASTER**

DINNER FEATURES

MAPLE BOURBON HAM

SMOKED HAM WITH A MAPLE BOURBON GLAZE. ACCOMPANIED WITH SCALLOPED POTATOES AND GARLIC GREEN BEANS | \$25

STUFFED CHICKEN

A CLASSIC HOMEMADE STUFFING WITH APPLES, CRANBERRIES, AND SAGE IN AN OVEN ROASTED CHICKEN BREAST OVER MASHED POTATOES WITH HOMEMADE GRAVY. ACCOMPANIED WITH TRI COLORED CANDIED CARROTS | \$24

RACK OF LAMB

8 BONE RACK OF NEW ZEALAND LAMB CHOPS SEASONED WITH ROSEMARY GARLIC. SERVED WITH CANDIED CARROTS AND MASHED POTATOES | \$35

CHARRED RIBEYE

13OZ CERTIFIED ANGUS RIBEYE FIRED GRILLED TO REQUEST ACCOMPANIED WITH SCALLOPED POTATOES AND GARLIC GREEN BEANS | \$40

SURF AND TURF

10OZ NY STRIP GRILLED TO REQUEST TOPPED WITH SCAMPI STYLE SHRIMP SERVED OVER A LOBSTER RISOTTO. ACCOMPANIED WITH ASIAGO ROASTED ASPARAGUS | \$47 (SUBSTITUTE 8OZ FILET MIGNON +\$6)

PORK OSSO BUCCO

20 OZ BRAISED PORK SHANK, FALLING OFF THE BONE, SERVED OVER MASHED POTATOES WITH A GARLIC PAN GRAVY AND ACCOMPANIED WITH GREEN BEANS | \$29.5

RASPBERRY PECAN SALMON

WILD SALMON WITH A RASPBERRY GLAZE FINISHED WITH TOASTED PECANS. PLATED OVER GARDEN RICE AND ACCOMPANIED WITH FRESH BROCCOLI | \$29

BROCCOLI ALFREDO

LINGUINI TOSSED WITH STEAMED BROCCOLI AND A HOMEMADE PARMESAN AND ASIAGO ALFREDO. ACCOMPANIED WITH GARLIC TOAST. | \$19 (+ ADD YOUR CHOICE OF PROTEIN)

SWEET FRY SALAD

BABY SPINACH WITH PECANS, DRIED CRANBERRIES, FETA CHEESE, RED ONION, CUCUMBER, AND SWEET POTATO FRIES. SERVED WITH CHOICE OF HOUSE DRESSING | \$15 (+ADD CHOICE OF PROTEIN)