

DINING MENU

STARTERS

Sesame Seared Ahi Tuna	9
Seared tuna, served rare, with a wasabi mayo, pickled ginger and chilled Soba noodles	
House Garlic Chips	8
With blue cheese crumbles, bacon, green onions and a ranch dipping sauce	
Wings	6 for \$7 12 for \$12
Your favorite wings tossed in Buffalo, BBQ, Cajun, Wasabi, Lemon Pepper, Thai Sweet Chili, Teriyaki or Triple Threat sauces, served with celery, blue cheese or ranch dipping sauces	
BBQ Pulled Pork Sliders	8
Carolina BBQ pulled pork and cole slaw on Hawaiian Sweet buns and topped with fried tobacco onions	
Asian Pot Stickers	9
Pork pot stickers, pan seared, served with an Asian slaw and a Ponzu dipping sauce	
Mediterranean Platter	10
Hummus, babaganoush, kalamata olives, sun-dried tomatoes, feta, pita	

SOUPS & SALADS

Soup du Jour	5
Baked French Onion	6
Served bubbling hot with 3 cheeses and garnished with crispy onion straws	
New England Clam Chowder	6
Creamy blend of clams, vegetables and potatoes serves with oyster crackers	
Classic Caesar Salad	7
Crisp romaine, croutons and shredded parmesan cheese tossed in our house-made Creamy Caesar dressing Add Chicken - \$4 Add Shrimp - \$5 Add Salmon - \$5	
Asian Chicken Salad	11
Marinated sesame chicken over a bed of fresh greens and napa cabbage, with Mandarin oranges, tomatoes, cucumbers, green onions, crisp wontons and served with an Asian vinaigrette	
Cobb Salad	11
Crisp romaine, grilled chicken breast, chopped egg, blue cheese crumbles, bacon, tomato and avocado with a brown derby dressing	
Iceberg Wedge	7
Fresh iceberg lettuce, blue cheese crumbles tomatoes and bacon served with a blue cheese dressing Add Chicken - \$4 Add Shrimp - \$5 Add Salmon - \$5	
Pear & Gorgonzola Salad	8
Fresh Bosc pears, gorgonzola cheese, candied walnuts, tomatoes, shaved red onion and Arugula lettuce, served with an aged balsamic vinaigrette Add Chicken - \$4 Add Shrimp - \$5 Add Salmon - \$5	

Ask your server about our gluten and dairy free menu items.

**Our burgers and steaks can be cooked to order. A possible health risk may exist in eating undercooked ground beef at an internal temperature of less than one hundred fifty-five degrees Fahrenheit. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*