



Dinner Menu

Starters

New England Clam Chowder	\$11
Kale Caesar with parmesan and croutons	\$12
Iceberg Wedge topped with blue cheese dressing & crumbles, chopped bacon, croutons	\$12
Buffalo Cauliflower served with blue cheese dip and sliced cucumber	\$10
Crab Cakes over sweet onion cream, topped with mango salsa	\$16
Steamed PEI Mussels, served with crostini	\$16
Charcuterie for two, Chef's choice of 3 cheeses, cured meats, dried fruit and nuts, served with crostini	\$20

Entrees

Tomato & cheese Tart, served with a salad (Vegetarian)	\$15
Southwest Black Bean and Rice Stuffed Peppers, served with a salad (Vegan)	\$16
Flying Goat Burger, American, cheddar or Swiss cheese, served with fries add bacon*	\$18 \$2
Garlic Shrimp and Broccoli Pappardelle Pasta	\$19
Buttermilk and Herb Grilled Chicken Breast over red bliss mashed potatoes, sweet onion cream, crispy fried onions, served with vegetable of the day	\$22
Fish of the Day over basmati rice, served with vegetable of the day	MKT
Pan seared Bone-In Pork Chop over sweet potato mash, served with vegetable of the day*	\$24
Surf and Turf- 10 oz Prime NY Strip Steak and Shrimp with loaded baked potato & vegetable of the day*	\$33

Sides

\$6

Vegetable of the Day, Loaded Baked Potato-cheddar, bacon, sour cream, Sautéed Broccoli
Mashed Red Bliss Potatoes, Onion Rings, Mashed Sweet Potatoes, Sautéed Baby Spinach

10% Discount for Club Members

*This Menu item is cooked to order or is served raw. Consuming raw or undercooked fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have a certain medical condition.