

Dinner Menu



Daily Specials

Starter

Lamb Chops (2), cool cucumber salad and Harissa	\$18
Fried Soft Shell Crab, with lemon aioli	\$10

Entrees

Half Roasted Duck, sour cherry glaze, cous cous, and asparagus	\$33
Fish of the Day—Broiled Salmon—over basmati rice, Choice of side	\$28
Blue Crab stuffed fluke over rice with asparagus	\$28

Starter

French Onion Soup	\$12
New England Clam Chowder	\$12
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
Mussels, steamed, white wine, garlic	\$11
Crab Cakes over sweet onion cream, topped with mango salsa	\$16
Clams Casino (5)	\$13

Entrees

Flying Goat Burger, American, cheddar or Swiss cheese, served with fries	\$18
add bacon*	\$2
Tomato Tart, Ricotta, Mozzarella, Parmesan, herbs	\$15
Garlic Shrimp and Broccoli Pappardelle Pasta	\$22
King Crab Legs, with butter, lemon and baked potato	\$36
Buttermilk and Herb Grilled Chicken Breast over red bliss mashed potatoes, sweet onion cream, crispy fried onions	\$24
Pan seared Bone-In Pork Chop over sweet potato mash*	\$26
Surf and Turf- 10 oz Prime NY Strip Steak and Shrimp with loaded baked potato and choice of side*	\$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, meats or fresh shell eggs may increase your risk of food borne illness, especially if you have a certain medical condition.*