

# ENTRÉES

## 10 OZ FLAT IRON STEAK

Flavorful flat iron steak, Topped with a veal demi glaze. Served with mashed potatoes and cream corn.

\$20

## FILET OF BEEF

Our most tender steak wrapped in applewood smoked bacon. Topped with a bourbon bordelaise. Served with mashed potatoes and cream corn.

\$25

## FILET MEDALLIONS OSCAR

Filet medallions of beef topped with lobster meat, asparagus and bearnaise sauce. Served with mashed potatoes and cream corn.

\$26

## 24 OZ BLACK ANGUS T BONE STEAK.

Full flavored classic cut of beef. Served with mashed potatoes and cream corn.

\$30

## 26 OZ TOMAHAWK RIBEYE STEAK

Bone in Black Angus ribeye steak. Served with mashed potatoes and cream corn.

\$32

## 14 OZ DRIED AGED PRIME NEW YORK STRIP STEAK

Topped with veal demi glaze. Served with mashed potatoes and cream corn.

\$34

## CAST IRON SEARED JAIL ISLAND SALMON

Topped with a apricot dijon glaze. Served with mashed potatoes and vegetables.

\$20

## ASIAN YELLOWFIN TUNA STEAK

Sushi grade yellowfin tuna. Served with cantaneese noodles tossed in an oyster sauce and vegetables.

\$23

## DERBY FARM OVEN ROASTED HALF CHICKEN

Topped with a black cherry currant port reduction. Served with mashed potatoes and vegetables.

\$20

## THAI CHICKEN PASTA

Asian noodles with grilled chicken, julienne carrots, green onions, red peppers, asparagus and a spicy peanut sauce.

\$19

## SAUTÉED SHRIMP SCAMPI

Tiger shrimp sautéed with white wine, olive oil, spinach, artichoke hearts, fresh basil, tomatoes. Served over campanelle pasta.

\$23

## ASPARAGUS AND SMOKED GOUDA RAVIOLI

Sautéed garden vegetables in a Glenora dry Riesling brown butter. Topped with smoked gouda and grated parmesan.

\$19

## TWO POUND LIVE MAINE LOBSTER

Served with mashed potatoes and vegetable.

\$ MARKET PRICE

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## FILET AND LIVE MAINE LOBSTER

8 oz bacon wrapped filet of beef and two pound Maine lobster. Served with mashed potatoes and vegetables.

\$ MARKET PRICE