

— Appetizers —

Homemade Chicken Rosemary Rangoon's

Homemade chicken & rosemary rangoon's with a sweet chili sauce
\$8

Cajun Shrimp & Scallop Cakes

Three homemade shrimp and scallop cakes with a jalapeño-corn salsa
\$10

Coconut Chicken Sates

Three coconut chicken sates served with sweet 'n sour sauce
\$9

Homemade BBQ Haystack Sliders

Homemade ground Angus char grilled drizzled with a homemade BBQ sauce and topped with homemade onion haystack
\$10

Shrimp & Spinach Artichoke Dip Quesadilla

Sundried tomato tortilla smothered with spinach artichoke dip, grilled shrimp, and andouille sausage served with fresh salsa
\$11

— Soups —

Classic New England Clam Chowder

Classic rich clam chowder with double smoked bacon, onions, celery, new bliss potatoes and Maine clams finished with fresh dill
\$6

Vermont White Cheddar & Cauliflower Soup

The finest aged Vermont white cheddar cheese with fresh cauliflower and herbs in a smooth creamy soup
\$5

Hearty Beef and Vegetable Soup

Slow braised beef shoulder, mixed vegetables, potatoes in a rich burgundy beef broth
\$6

— Salads —

Carver Wedge

Wedge of iceberg with bacon bits, Maytag blue cheese crumbles, and scallions
\$6

Plantation Salad

Iceberg lettuce tossed with a garlic spiked dressing, Parmesan cheese, and Melba toast
\$4

House Salad

Mixed greens topped with red onions, cucumbers, cherry tomatoes, shredded Colby jack cheese and croutons with your choice of dressing
\$4

— Entrée Salads —

Southwestern Ceasar Salad

(Chicken or Shrimp)

Fresh romaine tossed with a homemade yogurt chipotle Ceasar dressing, topped with croutons and Parmesan cheese
\$6

Chicken \$9 • Shrimp \$11

Candied Walnut Salad

Mixed greens with candied walnuts, dried cranberries, and blue cheese crumbles drizzled with a raspberry Vinaigrette dressing
\$9

Chicken \$12 • Shrimp \$14

Greek Salad with Red Wine Vinaigrette Dressing

Mixed greens with feta cheese, Kalamata olives, cucumbers, and fresh tomatoes
\$7

Chicken \$10 • Shrimp \$12

Warm Spinach & Goat Cheese Croquet Salad

Fresh spinach, sliced mushrooms, hardboiled egg, red onion, grape tomatoes, and a warm toasted walnut and goat cheese Croquet drizzled with a warm bacon dressing
\$9

Chicken \$12 • Shrimp \$14

— Steaks —

10 oz Filet
\$31

5 oz Filet
\$17

16 oz Ribeye
\$31

24 oz Black Angus Porterhouse
\$35

8 oz Chubby
\$17

Steak Preparations

Brandy Au Povire Demi Glace

Bernaise

Mushroom & Onions

Lobster & Shallot Sauce on linguine (Add \$6 replaces side)

Honey Chipotle Rub

Cajun Rub

Blackened

— Seafood —

Grilled Scottish Salmon
\$23

Chilean Sea Bass
\$25

8 oz Rainbow Trout Filet
\$17

Whole 14 oz Catfish
\$14

Preparations

Macadamia Crusted (excludes catfish)

Béarnaise

Oriental BBQ

Blackened

Asian sesame orange sauce

Remoulade

— Chicken, Chops, and Pastas —

Two 4oz Chicken breasts
\$14

Classic Chicken Parmesan

With roasted tomato, and spinach sauce and fresh smoked mozzarella on linguini fini (No sides)
\$20

Geneva BBQ Baby Back Ribs
Half rack \$12 • Full Rack \$17

Southwestern BBQ Rigatoni

Fresh rigatoni pasta, sweet corn, sliced grape tomatoes, scallions, and grilled chicken tossed in a light homemade BBQ-alfredo sauce

\$15

Add Andouille \$2

Shrimp Alfredo

Classic Shrimp Alfredo tossed with linguini fini pasta served with garlic bread

\$13

Preparations

Spinach, sundried tomato, and artichoke sauce

Wild Mushroom champagne Sauce

Fresh jalapeno Pineapple salsa

— Sides —

Loaded Baked Potato \$4

Hash browns \$3

Baked Sweet Potato drizzled with a cinnamon brown sugar glaze \$5

Fresh Asparagus \$5

Loaded Smashed Red Skin Potatoes-\$4

Hari Cot Verte Green Beans Almandine \$5

Steak Temperatures

Blue- Below Rare Cold Center

Rare- Very red, Cool Center

Medium Rare- Red, Warm Center

Medium- Pink Center

Medium Well- Slightly Pink Center

Well- Broiled Throughout, No Pink

* Not responsible for well done steaks