



TWO FOR TUESDAY \$24.95

VEGETABLE PRIMA VERA

Roasted vegetables with house marinara over cheese raviolis.

BAKED HADDOCK

Fresh Atlantic haddock with a lemon wine butter crumb topping and your choice of two sides.

NANA'S MEATLOAF

Homemade meatloaf just like nana's house, topped with a savory gravy and your choice of two sides.

MAPLE BOURBON PORK CHOP

Grilled pork chop with a smokehouse maple rub and topped with bourbon glaze. Served with your choice of two sides.

BBQ ST. LOUIS STYLE RIBS

1/2 rack of char-broiled ribs basted with our moonshine barbecue sauce and served with fries and coleslaw.

BAKED MAC & CHEESE

Classic macaroni & cheese with our homemade cheese sauce tossed with Cavatelli pasta and bacon cracker crumb topping, baked until golden brown.

CHICKEN POMODORO

Sauteed chicken in a white wine tomato cream sauce, served with your choice of pasta.

THAI NOODLE BOWL

Bok choy, carrots, onions, peppers, broccoli in a Thai vegetable broth served over fried noodles (add chicken +\$5.95, add shrimp +\$8.95)

CHICKEN POT PIE

Sauteed chicken with carrots, peas, pearl onions, potato, in a savory chicken gravy and served over a warm biscuit.

FISH & CHIPS

Beer battered haddock served with fries and coleslaw.

BLACKENED SALMON SALAD

Pan-seared salmon in Cajun seasoning served on a bed of greens with tomatoes, marinated mushrooms, broccoli, cucumbers, onions, croutons.

PRIME RIB (\$29.50)

Slow roasted prime rib with Au Jus and your choice of two sides.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. **Please NO substitutions.*



APPETIZERS

LOADED POTATO SKINS, \$10.95

Seasoned potato skins filled with bacon, our house cheese sauce, fresh salsa and fresh chives, served with a side of sour cream.

BRUSCHETTA, \$9.95

Our homemade bread brushed with herb butter, grilled & topped with tomato, onion, basil and balsamic drizzle.

SAMPLER PLATTER, \$15.95

A taste of some of our best appetizers! Potato skins, zucchini fries, buffalo cauliflower, & onion rings.

POT STICKERS, \$11.95

Steamed pork pot stickers with a sesame ginger slaw.

SPINACH & ARTICHOKE DIP, \$9.95

Creamy blend of three cheeses, artichokes, and spinach. Served with a side of tortilla chips.

NACHOS, \$12.95

Tortilla chips topped with fresh salsa, jalapenos, olives and our house cheese sauce. Add chicken for an additional \$5.95

BUFFALO CAULIFLOWER, \$12.95

Hand breaded cauliflower in a spicy buffalo seasoning and bleu cheese crumbles.

BRUSSELS SPROUTS, \$10.95

Caramelized brussels sprouts tossed in a mustard vinaigrette.

DEACON WINGS, \$14.95

Crispy wings tossed in hot buffalo or BBQ, served with bleu cheese dressing, carrot & celery sticks.

ZUCCHINI FRIES, \$8.95

Hand cut, lightly battered, fried until golden brown and served with a side of Ranch dressing.

DRUNKEN MUSSELS, \$14.95

Mussels, house-made chorizo in a white wine herb butter broth, with tomatoes and garlic bread.

CALAMARI, \$12.95

Squid seasoned with Asian spice and Szechuan peppercorns. Served on top of seaweed salad and a side of 5 Flavor sauce.

SHRIMP MARTINI, \$15.95

Brined shrimp served with a BloodyMary cocktail sauce.

ONION RINGS, \$8.95

Beer battered onion rings served with our own spicy BOOM BOOM sauce.

BAKED PRETZEL, \$10.95

Fresh baked pretzel served with homemade cheese sauce.