

Appetizers and things to share

Rhode Island Style Calamari

flash-fried calamari tossed with spicy peppers and garlic olive oil served over field greens 10.99

Artichoke & Spinach Dip

rich blend of cheeses, toasted walnuts, homemade flour tortilla chips 9.99

East Dennis Oysters on the Half Shell

fresh local oysters served on the half shell - harvested just up the road by the East Dennis Oyster Farm 11.99

Oysters Scargo

stuffed East Dennis oysters topped with artichoke, spinach, cheese, and bacon 12.99

Sesame Chicken

cuts of encrusted chicken with a unique honey dipping sauce 9.75

Stuffed Mushrooms

our shrimp stuffing in fresh caps oven baked in sizzling garlic butter 7.99

Baked Appetizer Sampler

stuffed oysters, stuffed mushrooms, large shrimp, local sea scallops and artichoke hearts wrapped with fire roasted red peppers - in roasted garlic butter 12.99
Sweet

Potato Dippers

our unique southern style sweet potato fries served with a honey mustard sauce 5.99

Stuffed Artichokes

artichoke hearts with chevre goat cheese, lightly breaded in red pepper and spinach garlic butter 9.99

Yuppie Nachos

fresh hand cut kettle cooked potatoes topped with homemade tomato and red pepper bruschetta and mozzarella cheese 8.99

Shrimp Martini

one dozen crisp extra large shrimp served ice cold with spicy cocktail sauce 11.99

Tuna Martini

cuts of sashimi grade tuna seasoned in a honey soy marinade, with seaweed salad, sesame seeds, ginger, spicy sriracha and wasabi cream sauce 13.99

Salads

Garden Greens

baby greens in a light vinaigrette 6.99 / 3.99

Caesar Salad

popular specialty consisting of freshly cut romaine lettuce, crumbled bacon, parmesan cheese and homemade seasoned croutons 6.99 / 3.99

Caprese Salad

fresh mozzarella cheese with vine ripened tomatoes and fresh basil 9.99 / 6.99

Iceberg Wedge

with crumbled bleu cheese and bacon 7.99

Spinach Chevre Salad

baby spinach, crumbled chevre goat cheese, dried cranberries, pecans, balsamic vinaigrette 10.50

Ginger Shrimp Salad

grilled shrimp basted with an orange glaze over fresh greens with dried cranberries, caramelized nuts, mandarin oranges, and cranberry balsamic 10.99

Arugula, Pear & Cheese

fresh rocket greens with sliced ripe pear, italian cheese and roasted pine nuts in a lemon vinaigrette 9.99

Top your salad with: chicken \$5 shrimp \$6 grilled steak \$7

Sandwiches and Lighter Fare

California Chicken Sandwich

grilled breast topped with bacon, lettuce, tomato, and guacamole 10.99

Asian Fish Sandwich

lightly battered flash fried scrod filet topped with Japanese style seaweed and sesame mayo 10.99

Portobello & Goat Cheese Sandwich

grilled portobello mushroom topped with caramelized onions and goat cheese served on crusty bread 10.99

Grilled Vegetable Sandwich

grilled eggplant, roasted red pepper, sweet onion, grilled squash and fresh spinach, layered on french bread 9.50
Add brie or chevre goat cheese \$2

The Great American Burger

fresh ground half pound burger with fries 9.99
american, swiss, cheddar \$1

Pepper-burger

freshly cracked peppercorns seared onto a hearty half pound sirloin burger, with a side of béarnaise 10.99

Bistro Steak Sandwich

tender grilled rump steak sautéed sweet onions and crumbled bleu cheese 13.99

Mediterranean Chicken Quesadilla

fresh spinach, crumbled feta, cuts of chicken, and tomatoes on a crisp open faced flour tortilla 12.99

sandwiches and some light side items are accompanied by pasta salad or fries.
(our sweet potato fries are available in place of traditional fries for one dollar additional)

The Main Event...

Steak House 14oz. Strip Sirloin

all natural Creekstone Farms premium center cut New York style strip steak with sweet potato cakes 24.99

Bistro Steak Frites

tender char-grilled rump steak topped with caramelized onions and crumbled bleu cheese, with garlic kettle chips 18.99

Tenderloin a la Chevre

generous cut filet mignon served with a grilled portobello mushroom dressed with chevre goat cheese drizzled with a balsamic reduction 25.99

Shrimp & Turf

grilled full size New York strip steak or our 10 ounce filet mignon topped with shrimp and tomatoes sautéed in garlic butter 27.99

Rack of Lamb

full seven bone french cut rack of roasted New Zealand spring lamb with piped whipped potatoes 21.99

Glazed Salmon

atlantic filet basted with grilling sauce - topped with a tropical fruit salsa and served with risotto 17.99

Honey Almond Scrod

baked scrod filet topped with toasted almond butter crumbs - served with aromatic rice 17.99

Panko Crusted Scallops

locally landed sweet sea scallops flash fried in crunchy Japanese style bread crumbs - with aromatic rice 17.99

Grilled Swordfish

flame grilled and super fresh basted with lemon butter and served with rice 21.99

Seafood Strudel

medley of genuine crab, shrimp, and sweet scallops baked in a light flaky pastry crust crowned with newburg sauce and a pair of extra large shrimp served with our piped potatoes 16.99

Shrimp Frangelico

sautéed in a buttery hazelnut sauce with tomatoes, scallions and pistachio nuts 18.99

Lobster & Scallop Risotto

lobster and scallops in a rich cream style risotto 20.99

Chicken Penne

chicken and grilled eggplant tossed with penne pasta in a rich tomato vodka cream sauce 15.99

Fish and Chips

fresh cuts of local scrod in a crisp light coating with french fries and cole slaw 15.99

Chicken Stir-Fry

seasonal fresh cut garden vegetables sautéed in a sweet seasoned Asian soy sauce - a vegetable lover's paradise that varies slightly with the seasons 14.99

Hunter Pork

Pan seared medallions of pork loin served in a white wine and basil sauce with mushrooms and diced tomatoes, over fettuccine 17.99

Roast Statler Chicken

Seared and roasted Statler cut chicken breast served in a rich and flavorful port wine reduction with sweet red seedless grape halves 17.99

Sides and extras...

Sweet Potato Fries

by now they're almost famous... (as an alternate starch \$1) full order \$5.25

Fresh Asparagus

with béarnaise sauce \$6.50

Sauteed Spinach

with roasted garlic and toasted pignolis 6.99

Bistro Chips

hand made - kettle cooked 5.99 (as an alternate starch \$1)

Please be aware that consuming any raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. Also please note that we offer menu items that are prepared with nuts or nut products. Please inquire if you have any food allergies or sensitivities and we will do our best to assist you in making selections.