

Pub Dinner Favorites

Appetizers

Fried Green Tomatoes

\$8.75

Fresh Local Green Tomatoes Lightly Fried and Served with Cajun Remoulade Sauce

Fried Calamari

\$8.95

House Breaded and Served with Marinara Sauce

Shrimp Cocktail

\$9.95

Served with Spicy Cocktail Sauce

Pate Maison

\$8.95

A Smooth Continental Style Goose Liver Pate Served with Capers, Red Onion, Mustard and Toast Points

Chicken Finger Basket

\$6.50

With Tangy Honey Mustard and French Fries

Sauteed Mussels

\$10.50

In White Wine, with Garlic, Sun-Dried Tomatoes, Butter and Shallots Served with Garlic Toast

Chanterelle Mushroom Ravioli

\$9.25

With Saffron and Black Truffle Grated Parmesan Cheese Sauce

Escargot in Garlic Butter

\$9.50

Sauteed in Burgundy Wine and Served with Garlic Toast

Oysters

\$9.25

1/2 Dozen Chilled Oysters on the Half Shell with Tangy Cocktail Sauce or 10 Large Fried Oysters with Remoulade Sauce

Smoked Salmon Plate

\$9.25

Chilled Irish Oak Salmon, Onion, Cream Cheese & Capers

Quesadilla

\$7.50

A mixture of Cheese, Onion, Peppers, Mushrooms and Tomatoes served with Sour Cream, Guacamole and Salsa
Add Chicken \$2.00 Add Shrimp \$3.25

House Wines

\$5.00

White

Sycamore Lane Chardonnay
Sycamore Lane Pinot Grigio
Rayon Sauvignon Blanc
Beringer White Zinfandel

Red

Canyon Road Cabernet Sauvignon
Tisdale Shiraz
Blackstone Merlot
Camelot Pinot Noir

By the Glass

White

A by Acacia Chardonnay \$8.00
Marco Polo Pinot Grigio \$6.00
Sterling Sauvignon Blanc \$7.00
Dr. Loosen Riesling \$8.00

Red

The Crusher Cabernet Sauvignon \$7.25
William Hill Cabernet Sauvignon \$7.00
Thomas Henry Merlot \$6.75
Maibe Malbec \$7.50
Sean Minor AB Pinot Noir \$8.50
Thomas Henry Zinfandel \$6.75

Salads

Carolina Cobb Salad

King \$10.95 Queen \$9.95

Crisp Hearts of Romaine Topped with Oven-Roasted Turkey, Maple Ham, Avocado, Boiled Egg, Chopped Bacon, Tomato and Bleu Cheese Crumbles. Your Choice of Grilled, Fried or Blackened Chicken

Greek Salad

\$9.95

Romaine Lettuce, Local Tomatoes, Peppers, Cucumbers, Banana Peppers, Red Onion, Olives, Feta Cheese and Raspberry Wine Vinaigrette

Salad Nicoise

\$11.95

Seared Tuna Over Mixed Greens, Green Beans, Artichokes, Tomatoes, Eggs, and Olives with Choice of Dressing

Classic Caesar

King \$5.95 Queen \$4.95

Crisp Hearts of Romaine Tossed with Seasoned Croutons, Parmesan Cheese and Classic Caesar Dressing

Salad Additions

Grilled, Fried or Blackened Chicken \$4.00 Grilled, Fried or Blackened Shrimp \$5.00
Fried Oysters or Fish of the Day \$5.00

Choice of Dressings

Parmesan Peppercorn, Traditional Caesar, Balsamic, Buttermilk Ranch, Chunky Bleu Cheese, Italian, Raspberry Vinaigrette, Thousand Island, and Honey Mustard

Dinner Selections

Seafood Basket

\$17.95

Fried Cod, Shrimp, and Oysters with Coleslaw and Fries

Cod Sand Wedge B.L.T.

\$9.95

Pan-Seared Cod Filet served with Red Tomatoes and Cajun Remoulade Sauce on Toasted Farm House White Bread

Chicken Parmesan

\$10.95

Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce on a Hoagie Roll or Over Pasta

Corned Beef Reuben

\$9.95

Thinly Sliced Corned Beef Brisket served on Grilled Rye Bread with Sauerkraut, Swiss Cheese and Thousand Island Dressing

Beer Battered Fish & Chips

\$11.50

Crispy Hand Battered and Fried Cod served with Fries, Coleslaw and Tartar Sauce

Baby Lamb Chops

Tapas \$13.95

Marinated and Grilled with Fresh Herbs, Garlic and Tzatziki

Barbeque Baby Back Ribs

\$17.95

Served with French Fries and Cole Slaw

All American Hamburger

\$8.95

Char-Grilled 8 oz. Angus Burger served with Bacon, Lettuce, Vine-Ripe Tomatoes and Your Choice of Cheese on a Soft Kaiser Roll

Veal Liver

Tapas \$12.95

Pan Sauteed Veal Liver with Apple Smoked Bacon, Onion and a Light Demi Glaze