

Bill of Fare

STARTERS

YELLOW RICE CRAB CAKES

Two cakes served with a Creole mustard and garlic aioli 13

DUCK POUTINE

Pulled duck confit, local cheese curd, over house fried chips topped with a rich demi-glace 12

GF STEAK ROULADE SKEWERS

Grilled spinach and steak pinwheels served over tomato and olive oil salad with oregano and feta 12

GF JUMBO SHRIMP COCKTAIL

served with fresh lemons and zesty barbeque cocktail sauce 12

GF ROASTED PORK BELLY

With a brown sugar and soy glaze - fresh jalapeno slaw 12

SOUP

SOUP DU JOUR

Always home made \$4 Cup \$6 Bowl

FRENCH ONION

swiss - provolone - croutons 7

SEAFOOD BISQUE

\$5 Cup \$7 Bowl

SALADS

HOUSE SALAD

Mixed greens - tomatoes - cucumbers - Mandarin oranges - carrots - onions \$4 Side \$8 Entrée

CAESAR SALAD

Garlic croutons - Parmesan-Reggiano 5 Side 9 Entrée

QUINOA & KALE WITH ROASTED VEGGIES

Over lemon arugula drizzled with Oil Well's herbs de Provence olive oil \$4 side \$8 Entrée



BURGERS

Our burgers are 1/2 pound certified Angus beef. Burgers can be substituted with grilled chicken breast. All sandwiches are served with lettuce, tomato and onion and fries.

THE BURGER

10

THE MORNING

Applewood bacon - cheddar - hash browns - fried egg 14

THE ONION

onion cheddar, sautéed onion, roasted shallot aioli 12

THE ZURICH

Swiss cheese, sautéed mushrooms 12

THE BMFD

pepper jack cheese, chopped cherry peppers, chipotle aioli 12

THE DUKE

Cheddar - onion rings - diced jalapeno - root beer bbq 13

THE BLEU

smoked bleu crumbles, crisp bacon 12

THE BMI

provolone and cheddar cheese, crisp bacon, chicken tenders, frizzled onion 16

SIGNATURE

THE IMPOSSIBLE BURGER

Tastes so much like a burger that it is Impossible to believe that it isn't! Available with any of our burger choices.

BLACKENED PRIME RIB SANDWICH

Rubbed with cajun spices served on a ciabatta roll 15

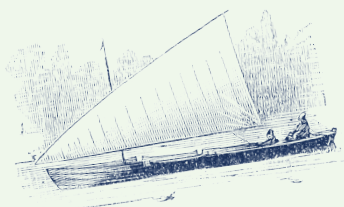
GREENS, EGG AND HAM

Lemon arugula, seared ham, sunny-up egg on brioche 12

SWEET POTATO FRIES AND ONION RINGS CAN BE SUBSTITUTED FOR AN ADDITIONAL FEE

BUY THE KITCHEN A BEER FOR \$1.00

DINNER MENU - AVAILABLE DAILY AFTER 5 P.M.



THE BISTRO

12 OZ CERTIFIED ANGUS NEW YORK STRIP
Hand cut certified Angus , lightly brushed with olive oil and herbs, topped with frizzled onions 27

8 OZ. FILET MIGNON

Center-cut - light brushing of olive oil and herbs - frizzled onions 32

FILET AND CRAB CAKE

8 ounces of our choicest beef tenderloin, grilled to your liking, topped with a yellow rice crab cake and finished with a Creole mustard cream sauce 37

PANKO CHICKEN

Panko encrusted - pan fried - Parmesan cream-sautéed spinach 19

CHICKEN CARBONARA

Diced pancetta, peas and hard-boiled eggs in parmesan cream sauce, tossed with linguine and topped with grilled chicken breast 22

GF PORTERHOUSE PORK CHOP

10oz cut - flame grilled - sweet honey glaze 21

GF ZUCCHINI SONOMA

Spiraled zucchini gently cooked in a light basil cream with grape tomatoes. Topped with feta crumbles and crushed walnuts. 19

THE CATCH

SCALLOPS CHARLESTON

Basil dredged scallops, pan seared, topped with mushroom and shallot cream 33

NEW ENGLAND HADDOCK

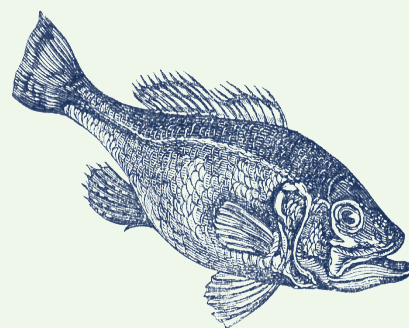
Seafood stuffed haddock with dill cream sauce 24

GF SPRINGTIDE SALMON

Seared salmon topped with zucchini, squash, shaved Brussels sprouts in a light white wine, lemon, garlic sauce 25

GF ATLANTIC HADDOCK

Style choices: Traditional / lemon pepper / Cajun / maple bacon 18



ITEMS WITH A GF SYMBOL CAN BE PREPARED GLUTEN FREE. PLEASE ALERT YOUR SERVER OF ANY ALLERGY CONCERNS.

CASH AND MAJOR CREDIT CARDS ACCEPTED - 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE - WE CANNOT SPLIT CHECKS BUT WE WILL TAKE MULTIPLE FORMS OF PAYMENT