



STARTERS

Soup Du Jour

Cup - 6 | Bowl - 8

French Onion Soup

Topped with gruyere & provolone cheese

Jumbo Wings

Choice of: Buffalo, Teriyaki, or BBQ
Blue cheese and celery

*Crispy Green Bean Fries

Wasabi Ranch dipping sauce

Shrimp Dumplings

Sweet chili dipping sauce & kimchi relish

Peking Fried Cauliflower

Ginger garlic glaze, sweet drop peppers, scallions, & sesame

SANDWICHES & SALADS

House Salad

Spring Mix, Cucumbers, Grape Tomatoes, Red Onions & Carrots

Caesar Salad

Croutons, parmesan and caesar dressing

Grilled Chicken Cobb Salad

Organic mixed greens, blue cheese, hard boiled egg, bacon, avocado, & tomato

Asian Sesame Salad

Napa cabbage, honey roasted cashews, pickled vegetables, green onion, cilantro, & mandarin oranges

Cape Cod Chopped Salad

Chopped romaine, mixed greens, apple wood smoked bacon, toasted walnuts, sliced red apples and crumbled bleu cheese

Shrimp Louie

Gulf Shrimp, Cherry Tomato, Cucumber, Avocado & Hard Boiled Egg with Romaine Lettuce

*Poke Bowl

Steamed rice, seaweed salad, kimchi, marinated julienne vegetables & edamame
Add Chicken - 5 | Add Shrimp - 6
Add Salmon - 9 | Add Tuna - 9

USDA Prime Steak Burger

Choice of cheese. mushroom, caramelized onions, peppers
Add Fried Egg - 3 | Bacon - 3 | Avocado - 3

Cornflake Crusted Chicken Sandwich

Bacon, lettuce, tomato, sweet chili aioli

Choice of Dressings:

Italian, Ranch, Honey Mustard, 1000 Island, Asian, Balsamic, Caesar, Blue Cheese, or Apple Cider Vinaigrette

Salad Protein Add-ons:

Add Chicken - 5 | Add Shrimp - 6
Add Salmon - 9 | Add Tuna - 9



*NEW MENU ITEM
Ⓜ️ GLUTEN FREE



ENTREES

Fish & Chips	21	Daily Catch	MP
Beer battered Atlantic cod with tartar & cocktail sauce		Seasonal preparation	
Truffle Mac-n-Cheese	18	Seasonal Vegetarian Entrée	MP
Cavatappi pasta, cheese sauce, truffle oil			
Cornish Hen	21	* Pan Roasted NY Strip Steak	34
Wild mushroom marsala glaze, boursin whipped potatoes & crispy brussel sprouts.		Chimichurri, parmesan crusted beefsteak tomato, rosemary potato & cipollini onion hash	
* Veal Bruschetta	28	Wild Sea Scallops	36
Sundried tomatoes, prosciutto, olives & capers over linguine with fresh basil & oregano		Butternut squash puree, apple salad & herb quinoa	
* Murray's Chicken Pot Pie	22	Angus Tenderloin Steak Frites	36
Tarragon herb cream, baby vegetables & puff pastry		Truffle french fries, garlic aioli on smoked mozzarella toast	
		Spiced Scottish Salmon	29
		Pomegranate masala glaze, forbidden black rice & sautéed broccolini	

DESSERTS

Crème Bruleè	7	Salted Caramel Brownie Sundae	10
Vanilla Bean Cheesecake	9	Freshly Baked Cookies	6

ASK YOUR SERVER ABOUT OUR
SIGNATURE COCKTAILS, BEER & WINE LIST

Please advise your server of any dietary restrictions or special requests that you may have. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risks of foodborne illness.