Appetizers

FRENCH ONION SOUP

Provolone Cheese CUP 6 | BOWL 7

HOUSE MADE SOUP OF THE DAY

CUP 5 | BOWL 6

SESAME SEARED AHI TUNA

Wasabi, Soy & Pickled Ginger

13

CHICKEN WINGS 1LB.

Mild, Hot, BBQ, Sweet Chili, Honey Mustard, Garlic Parm.

BONELESS CHICKEN WINGS

Mild, Hot, BBQ, Sweet Chili, Honey Mustard, Garlic Parm. 8 FOR \$8 | 15 FOR \$14

MAC & CHEESE

NYS Cheddar

13

MOZZARELLA STICKS

Marinara Sauce

8

THICK CUT ONION RINGS

10

LOBSTER & CRAB STUFFED MUSHROOMS

Provolone Cheese

13

CLAMS CASINO

13

ARTICHOKE FRENCH

Sherry-Lemon Butter

12

SHRIMP COCKTAIL

Cocktail Sauce



with Chicken or Shrimp

GARDEN SALAD

18

CAESAR SALAD

20

BLUE CRANBERRY SALAD

20

Beef

YARD OF ALE BURGER

2-40z Certified Angus Beef® Ribeye and Brisket Patties with NYS Cheddar

19

TOURNEDOS

2-40z Filets Topped with Lobster Stuffed Shrimp and Hollandaise 34

SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB 10oz 30 | 16oz 35

12oz CERTIFIED ANGUS BEEF® NY STRIP STEAK Garlic-Parsley Butter

27

80z CERTIFIED ANGUS BEEF® FILET MIGNON

Red Wine Demi

30

SURF AND TURF

80z Filet or 10oz Prime Rib

50

All dinner entrees include a garden salad or Caesar salad { for \$2.00 more } and fresh baked bread. Most items on our menu can be made Gluten Free upon request. \$7.00 split plate charge.



CHICKEN FRENCH

Sherry-Lemon Butter Sauce

CHICKEN PARMESAN

Angel Hair

23

MARYLAND CHICKEN

Stuffed with Crab, Spinach & Mozzarella Over Hollandaise

25

From the Sea

BROILED SEA SCALLOPS

Sherry Butter and Bread Crumbs

30

SAUTEED SHRIMP

With Italian Sausage, Tomatoes and Mushrooms Over Angel Hair

23

MAPLE DIJON SALMON

With Roasted Apples

24

SCALLOPS COQUILLE

Sauteed In A Brandy-Mushroom Cream Sauce

AUSTRALIAN LOBSTER TAIL

35

FRESH TORTELLINI ALFREDO

Tossed with Shrimp & Broccoli in a Creamy Parmesan Sauce

25

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