

# *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

14

## **CHICKEN WINGS 1LB.**

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

15

## **BONELESS CHICKEN WINGS**

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

8 FOR \$8 | 15 FOR \$14

## **MAC & CHEESE**

NYS Cheddar

14

## **MOZZARELLA STICKS**

Marinara Sauce

8

## **THICK CUT ONION RINGS**

10

## **LOBSTER & CRAB STUFFED MUSHROOMS**

Provolone Cheese

14

## **CLAMS CASINO**

14

## **ARTICHOKE FRENCH**

Sherry-Lemon Butter

12

## **SHRIMP COCKTAIL**

Cocktail Sauce

14

## *Salads*

with Chicken or Shrimp

GARDEN  
18

BLUE CRANBERRY  
20

CAESAR  
20

## *Blackened*

Served with Roasted Tomato Relish

SHRIMP  
23

CHICKEN BREAST  
24

SALMON  
26

10oz PRIME RIB  
34

SCALLOPS  
34

## *Beef*

### YARD OF ALE BURGER

2-4oz Certified Angus Beef® Ribeye and Brisket Patties  
with NYS Cheddar  
19

### TOURNEDOS

2-4oz Filets Topped with Lobster Stuffed Shrimp and Hollandaise  
35

SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB  
10oz 32 | 16oz 36

12oz CERTIFIED ANGUS BEEF® NY STRIP STEAK  
Garlic-Parsley Butter  
28

8oz CERTIFIED ANGUS BEEF® FILET MIGNON  
Red Wine Demi  
32

### SURF AND TURF

8oz Filet or 10oz Prime Rib  
54

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.

## *Poultry*

### **CHICKEN FRENCH**

Sherry-Lemon Butter Sauce

24

### **CHICKEN PARMESAN**

Angel Hair

24

### **MARYLAND CHICKEN**

Stuffed with Crab, Spinach & Mozzarella Over Hollandaise

26

## *From the Sea*

### **BROILED SEA SCALLOPS**

Sherry Butter and Bread Crumbs

31

### **SAUTEED SHRIMP**

With Italian Sausage, Tomatoes and Mushrooms Over Angel Hair

24

### **MAPLE DIJON SALMON**

With Roasted Apples

26

### **SCALLOPS COQUILLE**

Sauteed in a Brandy-Mushroom Cream Sauce

33

### **AUSTRALIAN LOBSTER TAIL**

35

### **TORTELLINI AND SHRIMP ALFREDO**

Tossed with Shrimp & Broccoli in a Creamy Parmesan Sauce

26

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