

# *Appetizers*

## **FRENCH ONION SOUP**

Provolone Cheese

CUP 7 | BOWL 8

## **HOUSE MADE SOUP OF THE DAY**

CUP 6 | BOWL 7

## **SESAME SEARED AHI TUNA**

Wasabi, Soy & Pickled Ginger

15

## **CHICKEN WINGS 1LB.**

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

16

## **BONELESS CHICKEN WINGS**

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

8 FOR \$9 | 15 FOR \$15

## **MAC & CHEESE**

NYS Cheddar

15

## **MOZZARELLA STICKS**

Marinara Sauce

9

## **THICK CUT ONION RINGS**

11

## **LOBSTER & CRAB STUFFED MUSHROOMS**

Provolone Cheese

15

## **CLAMS CASINO**

15

## **ARTICHOKE FRENCH**

Sherry-Lemon Butter

13

## **SHRIMP COCKTAIL**

Cocktail Sauce

15

## *Salads*

with Chicken or Shrimp

**GARDEN**  
19

**BLUE CRANBERRY**  
21

**CAESAR**  
21

## *Blackened*

Served with Roasted Tomato Relish

**SHRIMP**  
24

**CHICKEN BREAST**  
25

**SALMON**  
27

**10oz PRIME RIB**  
37

**SCALLOPS**  
35

## *Beef*

### **YARD OF ALE BURGER**

2-4oz Certified Angus Beef® Ribeye and Brisket Patties  
with NYS Cheddar  
20

### **TOURNEDOS**

2-4oz Filets Topped with Lobster Stuffed Shrimp and Hollandaise  
37

### **SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB**

10oz 35 | 16oz 39

### **12oz CERTIFIED ANGUS BEEF® NY STRIP STEAK**

Garlic-Parsley Butter  
30

### **8oz CERTIFIED ANGUS BEEF® FILET MIGNON**

Red Wine Demi  
34

### **SURF AND TURF**

8oz Filet or 10oz Prime Rib  
57

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. \$8.00 split plate charge.

## *Poultry*

**CHICKEN FRENCH**  
Sherry-Lemon Butter Sauce  
25

**CHICKEN PARMESAN**  
Angel Hair  
25

**MARYLAND CHICKEN**  
Stuffed with Crab, Spinach & Mozzarella Over Hollandaise  
27

## *From the Sea*

**BROILED SEA SCALLOPS**  
Sherry Butter and Bread Crumbs  
32

**SAUTEED SHRIMP**  
With Italian Sausage, Tomatoes and Mushrooms Over Angel Hair  
25

**MAPLE DIJON SALMON**  
With Roasted Apples  
27

**SCALLOPS COQUILLE**  
Sauteed in a Brandy-Mushroom Cream Sauce  
34

**AUSTRALIAN LOBSTER TAIL**  
37

**TORTELLINI AND SHRIMP ALFREDO**  
Tossed with Shrimp & Broccoli in a Creamy Parmesan Sauce  
27

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