

# *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

16

## **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

16

## **MOZZARELLA STICKS**

Marinara Sauce

9

## **THICK CUT ONION RINGS**

11

## **LOBSTER & CRAB STUFFED MUSHROOMS**

Provolone Cheese

16

## **CLAMS CASINO**

16

## **ARTICHOKE FRENCH**

Sherry-Lemon Butter

13

## **SHRIMP COCKTAIL**

Cocktail Sauce

15

## *Salads*

with Chicken or Shrimp

**GARDEN**  
20

**BLUE CRANBERRY**  
22

**CAESAR**  
22

## *Blackened*

Served with Roasted Tomato Relish

**SHRIMP**  
25

**CHICKEN BREAST**  
26

**SALMON**  
28

**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  
39

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

10oz 36 | 16oz 40

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

Garlic-Parsley Butter  
33

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

Red Wine Demi  
36

### **SURF AND TURF**

8oz Filet or 10oz Prime Rib  
59

All dinner entrees include a garden salad or Caesar salad { for \$3.00 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

27

### **CHICKEN PARMESAN**

Angel Hair

27

### **MARYLAND CHICKEN**

Stuffed with Crab, Spinach & Mozzarella Over Hollandaise

29

## *From the Sea*

### **BROILED SEA SCALLOPS**

Sherry Butter and Bread Crumbs

33

### **SAUTEED SHRIMP**

With Italian Sausage, Tomatoes and Mushrooms Over Angel Hair

27

### **MAPLE DIJON SALMON**

With Roasted Apples

29

### **SCALLOPS COQUILLE**

Sauteed in a Brandy-Mushroom Cream Sauce

35

### **AUSTRALIAN LOBSTER TAIL**

38

### **TORTELLINI AND SHRIMP ALFREDO**

Tossed with Shrimp & Broccoli in a Creamy Parmesan Sauce

29

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