

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
41

SLOW ROASTED CERTIFIED ANGUS BEEF® PRIME RIB
10oz 38 | 16oz 42

12oz CERTIFIED ANGUS BEEF® NY STRIP STEAK
Garlic-Parsley Butter
36

8oz CERTIFIED ANGUS BEEF® FILET MIGNON
Red Wine Demi
38

SURF AND TURF
8oz Filet or 10oz Prime Rib
61

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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