



DINNER MENU

SOUPS

	CUP	BOWL
Chef's Daily Soup <i>Ask your server for details</i>	\$2.00	\$3.50
Tomato Basil Soup ① <i>Creamy with a basil finish</i>	\$2.00	\$3.50
Homemade Chili <i>Seasonal, topped with cheddar & onion</i>	\$2.00	\$3.50
Low Sodium Garden Vegetable ♥ ① <i>Ask your server for details</i>	\$2.00	\$3.50

SALADS

Choice of dressing

HALF | FULL

House Salad ♥ ① \$3.00 | \$6.00

Romaine, carrots, cucumber, feta, onion, tomato, dried cranberries

Wedge Salad ♥ \$3.00 | \$6.00

Iceberg, bacon, red onion, cherry tomatoes, bleu cheese

Caesar Salad ♥ ① \$3.00 | \$6.00

Romaine, parmesan, croutons

(Add salmon, shrimp, chicken, or beef - \$4.00)

DRESSINGS

- Ranch - Light Ranch - Fat Free Italian
- French - Poppy Seed - Bleu Cheese
- Honey Mustard - Poppy Seed
- Oil & Vinegar - Thousand Island
- Caesar - Balsamic Vinaigrette
- Fat Free Raspberry Vinaigrette

ENTRÉE SALADS

Choice of dressing. Protein: salmon, shrimp, chicken, or beef

Butternut Squash & Beet ♥ ① FULL | \$10.50

Romaine, butternut squash, beets, goat cheese, red onion, candied walnuts, cherry tomatoes

Strawberry & Feta ♥ ① FULL | \$10.50

Romaine, strawberries, red grapes, feta, crispy onions

Cobb ♥ FULL | \$10.50

Romaine, hard-boiled egg, bacon, avocado, bleu cheese, cherry tomatoes, red onion

COMBOS

Cup of Soup & Salad \$5.00

House, Wedge, or Caesar salad with soup of choice

Cup of Soup & Half Sandwich \$6.00

BLT, ham, turkey, tuna salad, or grilled cheese on your choice of toasted sourdough, rye, white, or wheat with a cup of soup

BEVERAGES

Hot & Cold Options \$1.50

Ask your server

SANDWICHES

Platter includes choice of a side

A LA CARTE | PLATTER

***Cheeseburger** \$7.00 | \$8.00

Lettuce, onion, tomato, pickle, with choice of cheese

Pastrami Reuben \$7.00 | \$8.00

Melted swiss, thousand island, and sauerkraut on rye

Quesadilla \$8.00 | FULL

Choice of beef, chicken, shrimp (no sides included)

Portabella Melt ① \$7.00 | \$8.00

Mushroom cap with melted swiss, lettuce, tomato, and red onion on toasted sourdough

Avocado Toast ① \$6.00 | \$7.00

Topped with sliced avocado, diced tomatoes, diced red onion, and balsamic drizzle

BBQ Sandwich ① \$7.00 | \$8.00

Shredded jackfruit tossed with Kansas City BBQ sauce on a kaiser roll

FRESH SEAFOOD

Choice of sauce: tartar, cocktail, or lemon butter and two sides

A LA CARTE | PLATTER

North Atlantic Cod Loin ♥ \$8.50 | \$10.50

Choice battered, fried, or broiled

***Atlantic Salmon** ♥ FULL | \$11.00

Choice broiled or grilled

Sea Scallops ♥ FULL | \$18.00

Marinated and seared

Maryland Crab Cakes \$10.00 | \$12.00

Pan seared lump crab

SIDES

\$1.50 each unless as a substitute

Broccoli - Brussels Sprouts - Carrots - Corn - Green Beans - Peas - Vegetable or Potato of the Day - Water's Edge Seasoned Fries - Sweet Potato Waffle Fries - Breaded Zucchini - Breaded Green Beans - Onion Rings - Jell-O - Mashed Potatoes - Baked Potato - Baked Sweet Potato

ENTRÉES

Served with a choice of two sides, unless otherwise noted

A LA CARTE | PLATTER

Grilled Chicken ♥ \$8.00 | \$10.00

4 oz or 8 oz, marinated

***Tenderloin Filet** FULL | \$20.00

6 oz, cooked to order

Black Bean Nachos ① FULL | \$8.00

Tortilla chips topped with black beans, corn, Mexican cheese, tomatoes, red onion, and avocado. Served with salsa and sour cream (no sides included)

Shrimp Scampi FULL | \$12.00

With garlic parsley linguine

Country Fried Steak FULL | \$10.00

Breaded, country gravy

Margherita Pizza ① FULL | \$8.00

Mozzarella cheese and balsamic drizzle, crispy basil pesto, sliced tomatoes (no sides included)

Butternut Squash Ravioli ① FULL | \$8.00

Squash stuffed ravioli tossed in a lemon garlic butter, goat cheese, roasted butternut squash, and green onions (no sides included)

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness

February 2024 TK/JL