**Appetizers**

- **Calamari $10**
  Lightly breaded and flash fried. Served with a Chipotle pepper sauce.

- **Duck Spring Rolls $9**
  Duck breast, Asian cabbage, carrots, mushrooms and red chili sauce

- **Shrimp Cocktail $11**
  6 jumbo shrimp served with our homemade cocktail sauce.

- **Tender Tips $10**
  Beef tenderloin, mushrooms, onions and tomatoes served on a bed of arugula.

**Soup / Salads**

- **Cup $3.50 (with an entrée $1.50) Bowl $4.50**

- **House or Caesar Salad $4.00 (with an entrée $1.50)**

- **Mini Salads $7 ($3 with an entrée)**

- **Mango Salad**
  Mixed greens, almonds, red onions, Romano cheese. Tossed in a fresh mango dressing.

- **Blueberry Salad**
  Baby spinach, blueberries, Romano cheese, toasted walnuts and diced bacon.

- **Martha’s Vineyard**
  Mixed greens, bleu cheese, pine nuts and dried cranberries.

- **Summer Salad**
  Sliced Granny Smith apples, walnuts, feta cheese, golden raisins and green onions.

**Pasta**

- **Wheat Pasta $17 💖**
  Whole wheat angel hair pasta tossed with grilled chicken, kalamata olives, onions, garlic and olive oil.

- **Lobster Lasagna $19**
  Lobster meat, ricotta cheese, goat cheese and sweet peas layered with fresh pasta and topped with a lemon cream sauce. Served with garlic toast.

- **Pasta Pappardelle $17 💖**
  Flat pasta tossed with onions, ground Bison and fresh basil in a tomato sauce with fresh mozzarella.
Steaks

Burnt Bleu* $20
An 8 oz Prime Sirloin Steak, topped with a portabella cap and bleu cheese.

Filet Mignon* $27
8 oz Center cut. Served with Béarnaise sauce.

London Broil* $18
Marinated Flank steak sliced and topped with a mushroom sauce.

Liver and Onions* $17
Calf’s liver sautéed with bacon and onions.

Seafood

Sea Bass $24
8 oz portion pan-seared and topped with a white wine sauce with lemon and capers.

Sautéed Perch $19
Fillets lightly dusted and pan-fried served with a side of tartar sauce.

Scottish Salmon $21
Pan-Seared with dill sauce or Grilled with honey mustard.

Whitefish $17
A 9 oz fillet baked or pan-fried. Potato Encrusted $19

Specialties

Chicken Scaloppini $16
Lightly breaded chicken breast, white wine, mushrooms, capers and lemon juice.

Duck Breast $19
7 oz breast pan-seared, roasted, and topped with a Brandy and orange reduction sauce.

Veal Rack $22
Marinated in olive oil, fresh rosemary and garlic.

Entrees include your choice of one side. Add a cup of soup, House salad or a Caesar salad for $1.50 ea

* Can be cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Weekly Specials

**Tuesday**
Fajitas (Steak * or Chicken)

**Wednesday**
Tempura Shrimp

**Thursday**
B.B.Q Ribs

**Kids $5** (Includes one scoop of ice cream)

- Jr. AAGO Burger* served with fries.
- Grilled Cheese served with fruit.
- Turkey Sandwich served with fries.
- Pepperoni Pizza
- Chicken Tenders served with fries.
- Jr. Hot Dog served with fries.
- Pasta with marinara.
- Mac & Cheese

**Desserts**

- Small Mrs. Vines $3  Large Mrs. Vines $5  Mr. Peppermint $3
- Chocolate Mousse Cup w/ Fresh fruit $6
- Fruit Cobbler $5 (please allow 15 min)

**Sides $3 ea**

- Baked Potato, Potato Pave, Sweet Potato Fries, Brown Rice Pilaf,
- Fresh Sautéed Vegetables, Smashed Redskins,
- Flavored Risotto, Fresh Fruit.

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