

Appetizers

Calamari \$10

*Lightly breaded and flash fried.
Served with a Chipotle pepper sauce.*

Shrimp Cocktail \$11

*6 jumbo shrimp served with our
homemade cocktail sauce.*

Duck Spring Rolls \$9

*Duck breast, Asian cabbage, carrots,
mushrooms and red chili 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.

London Broil* \$18

Marinated Flank steak sliced and topped with a mushroom sauce.

Filet Mignon* \$27

8 oz Center cut. Served with Béarnaise 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.

Scottish Salmon \$21

Pan-Seared with dill sauce or Grilled with honey mustard

Sautéed Perch \$19

Filletts lightly dusted and pan-fried served with a side of tartar sauce.

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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