



DOWNSTAIRS DINNER

Flame Grilled. Pan Roasted

Entrees

All entrees served with sautéed seasonal vegetables and choice of mashed potatoes, roasted red potatoes, or wild rice

Lamb Shank... *With mushroom red wine demi-glaze...* \$ 20

***Filet Mignon...** *Barrel cut 8 ounce with a red wine demi glaze...* \$ 27

***New York Strip...** *12 ounce flame seared strip...* \$ 24

***Petite Filet & Crab Stuffed Shrimp...** *4 ounce filet mignon...* \$ 21

***Pork Rib Chop...** *12 ounce topped with escalloped apples...* \$ 21

Stuffed Chicken Breast... *Prosciutto, mozzarella, roasted red bell peppers, panko crusted...* \$ 17

Scallops & Shrimp... *Sautéed in white wine and garlic butter...* \$ 18

***Dill Crusted Salmon...** *Cucumber infused, white wine butter sauce...* \$ 18

***Wasabi Crusted Tuna Steak...** \$ 19

Parmesan Crusted Tilapia..... \$ 18

Entree Salads

***Grilled Salmon or Tuna**

Field greens tossed with red onion, mushrooms, tomatoes, cucumbers, mandarin oranges and water chestnuts... \$ 12

Field Green or Caesar Entree Salad with Grilled Chicken... \$ 10

***ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH, AND EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS**

Shillings



ON THE SQUARE

Appetizers

Pastry Wrapped Brie

Baked to a golden brown, presented with fruit preserves.... \$ 10

Escargot

French snails baked in a garlic, white wine, butter and served with French bread... \$ 12

Mushroom & Artichoke Melange

Sautéed with fresh cracked pepper and a fresh balsamic vinaigrette on cucumber noodles.... \$ 9

Shrimp Cocktail

Jumbo shrimp garnished with fresh house made cocktail sauce.... \$ 12

Maryland Style Crab Cakes

Lump crab meat seasoned and broiled. Plated on a bed of field greens drizzled with a white wine butter sauce....\$ 12

Calamari Fritti

Served crispy with a sweet chili dipping sauce.... \$ 8

Chicken Black Bean Quesadilla

Chicken, cheddar, and black bean salsa served with sour cream \$ 8

Jumbo Hot wings

12\$ 7 24\$ 13

Beer Battered Onion Rings or

Mushrooms....\$ 6

Salads

Field Greens

Tender greens tossed with tomato, cucumber, and red onions..... \$5

Caesar

Crisp romaine tossed in a traditional dressing, parmesan and croutons.... \$5

Wedge Salad

Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, and ranch dressing.....\$6

Sandwiches

All served with a choice of pasta salad, potato salad, coleslaw, or steak fries

French Dip

French hoagie, Swiss cheese, au jus.....\$ 8

Fried Tilapia Sandwich

French Hoagie, house made tartar on the side.... \$ 9

Rueben

Jewish Rye, swiss cheese, sauerkraut. Thousand Island upon request... \$ 8

***1/2 Pound Sirloin Burger**

Lettuce, tomato, pickle on the side.... \$ 8

add cheese, bacon, or sautéed mushrooms .75 each

Chicken Sandwich (grilled)

On a bun \$ 8

Add teriyaki and swiss cheese \$ 1

Soups

CUP.....\$4 BOWL.....\$6

Soup Du Jour

Johnny's Potato Soup

New England Clam Chowder

Chicken Gumbo

House Made Chili

Cheddar and onion on the side

Black Bean Andouille

Diced onions, sour cream and rice on the side

BOWL.....\$6

French Onion