



Dinner Menu

(5:00-9:00)

Signature Crab Cake \$14

Jumbo Lump Crab cake with a Cajun Remoulade

Kung Pao Calamari \$15

Jumbo Fried Calamari with Fresh Peppers, red onions, and dried peanuts in a sweet and spicy sauce

Cranberry Goat Cheese \$11

Goat Cheese coated in dried Cranberries and Candied Pecans topped with fresh honey and served with Pita

Spinach Artichoke dip \$11

Creamy Cheese dip served with fresh tortilla chips

Mae's Salad \$13

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes.

Add Chicken \$5, Add Steak \$7, Add Salmon \$7

Best served with our house balsamic dressing Big enough for two as a starter

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese.

Entrees

Signature Crab Cakes \$28

Jumbo Lump Crab cakes with a Cajun Remoulade

Chicken Frangelica \$22

Pecan Crusted Chicken Breast with a Hazelnut Cream Sauce

Spinach Ravioli \$19

Spinach Ravioli in a lemon cream sauce with Cremini mushrooms

King of the Sea \$24

Shrimp, Lobster & Scallops with a tomato cream sauce served over a bed of pasta.

Norwegian Salmon \$24

8oz Salmon Fillet with Strawberry Balsamic Glaze

Strip Steak \$31

12oz Choice Angus Strip Steak grilled to your liking.

Lamb \$28

Two Grilled 4oz Lamb Loins with a Peach Balsamic Glaze

Prime Rib \$31

Available Friday and Saturday only
Slow Roasted and served with Au jus

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

~Please ask your server for additional Gluten free options or other dietary requirements~