

Dinner Menu

5:00pm-9:00pm

Appetizers

Blueberry Goat Cheese \$14

Goat cheese rolled in blueberry & pecans topped with blueberry pecan compote and honey glaze served with fried pita & crackers

Oyster Rockefeller \$18

Four oysters on the half shell, topped with butter, parsley, bread-crumbs, and pork belly. Served with Mignonette sauce

Kung Pao Calamari \$15

Jumbo fried calamari with bell peppers, red onions and dried peanuts in a sweet and spicy sauce.

Spinach Artichoke Dip \$14

Spinach, artichoke and sundried tomatoes in a cream sauce with naan and pretzel bread

Charcuterie Board \$20

Casselman Creamery assorted cheese, prosciutto, Soppressata, olives and crackers. Served with honey mustard and fig apricot compote

Mini Crab Cakes \$17

Jumbo lump crab cakes with a Cajun remoulade (gf)

Soup & Salad

Mae's Salad \$8

Seasonal greens, dried cranberries, candied pecans, feta cheese, green apple, red onion and tomatoes (gf)

Cobb Salad \$8

Romaine and butter head lettuce topped with bacon crumbles, diced tomatoes, red onion, roasted corn, cucumber, and hard boiled egg
Served with Honey French or Blue cheese dressing (gf)

French Onion Soup \$8

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

Heirloom Caprese Salad \$11

Heirloom sliced tomatoes, sliced mozzarella & fresh basil, drizzled with balsamic glaze (gf)

Pastas

Spinach Ravioli \$26

Homemade tomato basil sauce, mild sausage, spinach and parmesan crisp

Mushroom Ravioli \$30

Porcini stuffed mushroom ravioli with homemade mushroom bourguignon sauce (V)

King of the Sea \$35

Shrimp, scallops & 6 oz grilled lobster tail with a tomato cream sauce served over a bed of orecchiette pasta.

Gluten Free Pasta options available for all of the pasta dishes

Entrees

Signature Crab Cakes \$37

Jumbo lump crab cakes with a Cajun remoulade (gf)

Elk Chop \$50

8oz Frenched elk tenderloin in a coffee rub grilled to medium
Served with roasted shallot red wine demi (gf)

Chicken Piccata \$28

Two 4oz pan seared chicken breast with capers & shallots in a lemon wine sauce

Chilean Seabass \$40

6oz seared seabass fillet with red pepper coulis (gf)

Ribeye Steak \$45

14oz angus ribeye grilled to your liking topped with compound butter served with mustard sauce (gf)

Tuscan Scallops \$42

Five pan seared sea scallops in white wine sauce, capers and roasted tomatoes (gf)

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.