

Friday Night Favorites

Appetizer & Salad

Shrimp Tacos

Corkscrew shrimp are lighted dusted in flour then deep fried topped with guacamole, red cabbage & black bean slaw, and served on warm corn tortillas

\$9.75

Beet Salad GF

Roasted golden beets are topped with fresh basil, smoked bleu cheese, mandarin oranges, praline pecans, and drizzled with a balsamic glaze

\$8.75

Blueberry Arugula Salad GF

Arugula lettuce, candied pecans, herbed goat cheese, fresh blueberries are tossed together with a sweet onion vinaigrette

\$8.75

Lighter Fare

Fish Fry

Hand battered Icelandic cod is served with French fries, coleslaw, and side of tartar sauce

Traditional Cod Fish Fry- \$15.25..... Small Fish Fry - \$12.00

Pan-Fried Flounder GF

Twin 4oz flounder filets are pan-fried and served with vegetable du jour, choice of starch, and finished with brown butter caper sauce

\$15.25

Broiled Cod GF

Icelandic cod is broiled served with vegetable du jour and wild rice

\$16.25

Features

“Herman Munster” Burger

½ lb. Ground steak burger is grilled to temperature topped with arugula, melted Muenster cheese, horseradish sauce, and served on a toasted bun with French fries

\$15.25

Autumn Gnocchi

Sautéed butternut squash, crispy Brussel sprouts, potato gnocchi, and walnuts are drizzled with brown butter

\$16.25

Pot Roast

Beef pot roast is smothered with mushroom stout gravy served with seasonal vegetables and cheddar mashed potatoes

\$16.25

Italian Haddock GF

8oz. Haddock is baked then topped with a sundried tomato tapenade served with sautéed vegetables & wild rice

\$17.50

N.Y. Strip Steak* GF

14oz. Choice New York strip steak grilled to temperature served with a spinach-artichoke baked potato, sautéed vegetables, and finished with crumbled bleu cheese

\$29.25

*Consuming raw or undercooked meats, fish, shellfish, or eggs may increase your risk of food-Bourne illness
Items may contain unlisted ingredients, please inform your server of any food allergies.