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## Starters

### **Zucchini Blossoms v**

(4) Fresh blossoms, stuffed with ricotta, & ricotta salute, dipped in beer batter and fried golden served over garlic spread, marinara sauce on the side 16

### **Angry Clams**

Clams, with olive oil, garlic, oregano, red pepper seeds served with focaccia bread. 16

### **Baked Stuffed Shrimp**

(4) Shrimp stuffed with crabmeat and topped with light Francese sauce 21

### **Horiatiki Salad v**

Classic Greek salad made with Jersey beefsteak tomato, The World's Best Feta, red onion, cucumber, scallions, long hot peppers, Extra virgin olive oil, oregano, served with pita 17

## Entrees

### Maine Lobster Roll

Chunks of sweet lobster meat, chopped celery lettuce, tomato, chives and lemon juice mixed with a light mayo toasted Brioche bun; kettle chips and a pickle 29

### Steak Salad

Grilled & carved 6oz Certified Angus Beef hanger steak, fresh spinach, watermelon radish, Beefsteak tomato, pistachio, Greek Vlahotiri cheese, cabernet sauvignon dressing 29

### **Grass Fed Black Angus Strip Steak**

14oz grass fed strip grilled to perfection, compound butter, mashed potatoes, chef's vegetables. 69  
No Antibiotics, No Steroids, No Hormones EVER

### **Cowboy Ribeye Steak**

14oz grilled Cowboy Steak, served with compound butter, stuffed baked potato, asparagus 59

### **Gnocchi & Broccoli Rabe**

Homemade Gnocchi, broccoli rabe, Calabrian chili, bacon, butter, pecorino 25

### **Nova Scotia Day Boat Halibut**

Oven roasted, butter crumbed filet, sauteed broccolini, lemon sauce, paprika cous cous 39

## Artisan's Craft Beer on Draught

Porter 5.8%ABV \$8

Black in color, with a roasted nutty chocolate flavor. Medium bodied and hopped with German Northern Brewer and English Kent Goldings

**Blonde 4.8% ABV \$8** Golden in color with a pleasant bready aroma, light in body with a crisp grainy flavor accented by Kent Goldings & Cascade hops.

**West Coast IPA 6.2% ABV \$8** Hoppy on the nose and slightly bitter on the tongue with mild hop notes.

**Irish Red Ale 5.2% ABV \$8** Mahogany Red in color, flavors of roasted malt and dark caramel, hopped with German Northern Brewer and English First Gold.

**Blood Orange IPA 6.2% ABV \$8** Fresh blood orange juice blended in with our House IPA. Brewed with Columbus and Tomahawk hops.

**Hefeweizen 5.6% ABV \$8** Traditional German wheat beer from the Bavarian area in Germany. Banana aromas. The strand of yeast we use is 1,000 years old and from the oldest brewery in the world!

**Peach Wheat Ale 5.6% ABV \$8** Fresh peaches and our House Hefeweizen mingled together. Hint of banana aromas. This beer tastes like you are biting into the biggest, juiciest, peach

**Montes Alpha Cabernet, Merlot & Pinot Noir** Rappel Valley, Chile 10 glass/ 32 bottle

**Sartori Pinot Noir** 2021 DiVerona, Italy 8 glass/ 29 bl.

**Ferrari-Carano Siena** 2021 Sanoma 10glass/36bottle

## Ciders (Gluten Free 😊) **Award Winning Cider!!**

**Winchester Ciderworks Pious Pear**- 50/50 blend of apples and pears and slowly fermented to keep the fruity aromas. Perfect balance of sweetness and acidity. **6% ABV 16oz \$10**

**Winchester Ciderworks Hopposites Attract**- Cider with HOPS! Dry hopped citra, Mosaic, and Simcoe hops. **6% ABV 16oz \$10**

**Winchester Ciderworks Malice**- Their original cider! Off dry, English-style cider with a crisp and refreshing light acidity. **6.5% ABV 16oz \$10**

**Winchester Ciderworks 522 Black Currant**- A beautiful pink cider which marries the flavors of an off dry cider with light acidity to the fruitiness of blackcurrants. **6.2% ABV 16oz \$10**

**Wolffer No. 139 Red** Sagaponack, NY