Appetizers

Fish Tacos (3) 10.50	Thin Zucc	hini with Marinara Sauce 7.50
Baked Stuffed Banana Peppe	ers 8.50	Grilled Shrimp Fajita 11.50
Stuffed Mushroom Cap	s with Bleu Ch	neese and Crabmeat12.50
*Colossal Crabmeat Co	cktail with Ta	rragon Vinaigrette 16.50
Habanero Chicken Te	nders with Fr	esh Pineapple Wedge 8.50
Hand Breaded Provolo	ne Sticks with	Tomato Basil Sauce 8.50
Sundried Toma	ito and Articho	oke Flat Bread 8.50
Anti-Pasta with Italian M	eats, Cheeses d	& Marinated Vegetables 12.50
	Lealthy and	Lite

Couscous with Honey Glazed Salmon..... 15.50

Roasted Plum Tomato Farro Grain with Grilled Chicken..... 15.50

Starters

*Sweet and Spicy Black Bean Chili.... 6.00

French Onion Soup..... 5.50

*Grilled Garden Vegetable Display with Crumbled Gorgonzola Cheese and Sweet Balsamic Drizzle..... 12.50

Lunch Entrees

*Grilled New York Strip Steak with Mushrooms..... 14.50 Cajun French Cut Pork Chop with Roasted Hot & Sweet Peppers..... 12.50 Chicken Mozzarella..... 11.50

*Broiled Salmon with Sundried Tomato Pesto..... 12.50

Scrod Florentine..... 14.50

Jumbo Lump Crabcake with Remoulade Sauce.....14.50

~~ Lunch Entrees include Soup, Salad or Cole Slaw, Starch and Vegetable du Jour ~~

Pasta

Fettuccini Alfredo with Cajun Chicken..... 12.50

Linguine with White Clam Sauce..... 15.50

Angel Hair Sautéed with Baby Portabella Mushrooms with Pomodoro Sauce..... 12.50

Mezzi Rigatoni Bolognaise with Meatballs..... 13.50

~~ Pasta served with House Salad, Rolls and Butter ~~

*Gluten Free Items

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase you risk of food borne illness.

Specialty Sandwiches

Canadian Bacon, Egg and American Cheese on a Grilled Bialy Bun.... 10.50

Chicken Salad Club with Bacon, American Cheese, Lettuce & Tomato on Whole Grain Toast..... 10.50

Hot Italian Sausage Stack with Sautéed Peppers & Onions and Provolone Cheese on a Bialy Bun..... 10.50

~~ Served with French Fries and Pickle Slices ~~

Club Favorite Sandwiches

Reuben on Grilled Rye..... 11.00

Grilled Chicken on a Brioche Bun..... 10.50

Beer Batter Cod with Tartar Sauce on a Brioche Bun..... 11.00

Hamburger on a Brioche Bun ~ Lettuce, Tomato and Onion on the side.....11.00 Add Cheese..... 11.50

~~ Served with French Fries and Pickle Slices ~~

Salads

*Beach Side Greek

Romaine Lettuce, Dried Cranberries, Feta Cheese, Pine Nuts, Fresh Mint and White Balsamic Vinaigrette..... 10.50

Pittsburgh

Chopped Iceberg Lettuce, Cucumbers, Olives, Tomatoes, French Fries and Melted Provolone Cheese Steak..... 16.50 Grilled Chicken.....13.50

Caesar

Romaine Lettuce, Asiago Cheese, Fresh Croutons and Traditional Dressing
Tiger Shrimp..... 14.50 Grilled Chicken..... 13.50

BLT

Chopped Iceberg Lettuce, Smoked Bacon, Diced Tomatoes, Diced Hard Boiled Egg and Shredded American Cheese.....13.50

*Gluten Free Items

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase you risk of food borne illness.