

# SHARE

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<b>SMOKED GOUDA MEATBALLS</b> 14.95 local gouda, house-made tomato compote, fried basil & garlic ciabatta	<b>TUNA POKE CUPS</b> 12.95 ahi tuna, scallions, avocado, toasted sesame, radish & chili garnish
<b>TEMPURA GREEN BEANS</b> 10.95 tempura batter & maple-dijon dip <b>V</b>	<b>CALAMARI</b> 14.95 tempura vegetables & house-made tzatziki
<b>CHICKEN WINGS</b> 13.95 choice of: bbq, salt & pepper, spicy korean ginger, lemon pepper or classic hot	<b>BABY BACK RIBS</b> 14.95 choice of: sweet chili or salt & pepper <b>GF</b>
<b>NACHOS FOR ONE</b> 10.95 jalapeno peppers, monterey jack cheese, smoked tomato salsa & sour cream <b>GF</b> + beef 1.95 + chicken 2.95	<b>HOUSE CHARCUTERIE BOARD</b> 28.95 two-rivers salamis, smoked duck breast, coppa, prosciutto, artisanal cheeses, pickles, preserves & crostini

# SOUP + SALADS

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<b>SUMMER GARDEN SALAD</b> 11.95 artisan greens, baby beets, fresh blackberries, cucumber, pickled onion, hemp hearts & house-made vinaigrette <b>VG</b> half size 7.95	<b>SEAFOOD CHOWDER</b> 7.95 creamy new england chowder, fresh fish, clams & seafood medley <b>GF</b>
<b>CAESAR SALAD</b> 11.95 romaine hearts, smoked bacon, croutons, reggiano & house-made dressing half size 7.95	<b>SOUP OF THE DAY</b> 6.95 ask your server for details
<b>HEIRLOOM TOMATO SALAD</b> 13.95 arugula, fior di latte cheese, basil & balsamic reduction <b>V GF</b>	<b>SOUP &amp; SALAD</b> 10.95 choice of half caesar salad or half summer garden salad with soup of the day or seafood chowder
<b>COCONUT &amp; CASHEW SALAD</b> 14.95 baby kale, artisan greens, mango, toasted cashews, coconut chips, mint & yogurt dressing <b>V GF</b> + jumbo prawns 8.95	+ garlic ciabatta 1.95 + provolone & green onion ciabatta 2.95 + chicken breast 6.95 + seared scallops 8.95 + jumbo prawns 8.95 + sterling silver striploin 9.95 + halibut filet 14.95
<b>COBB SALAD</b> 18.95 artisan greens, chicken breast, tomatoes, avocado, medium egg, bacon, radish, blue cheese & red wine vinaigrette <b>GF</b>	

# HANDHELDS

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served with choice of: soup of the day, french fries, summer garden salad or caesar salad  
substitute sweet potato fries 2.95

## **TURKEY SCHNITZEL SANDWICH** 16.95

house-breaded turkey breast, sauerkraut, dijon mustard, swiss cheese, dill pickle & soft portugese bun

## **CLASSIC EGG SANDWICH** 11.95

smoked bacon, medium egg, smoked cheddar, caramelized onion aioli, arugula & croissant

## **HOUSE BURGER** 14.95

fresh ground chuck burger, house-made burger sauce, pickled red onion, lettuce, tomato & poppy seed onion bun

## **MUSHROOM & SWISS BURGER** 18.95

fresh ground chuck burger, smoked bacon, sauteed mushrooms, swiss cheese, house-made burger sauce, pickled red onion, lettuce, tomato & poppy seed onion bun

## **MEDITERRANEAN VEGETABLE PANINI** 13.95

grilled eggplant and zucchini, roasted red pepper, sun dried tomato and olive tapenade, happy days goat cheese, fresh basil & portugese bun 

## **RUBEN SANDWICH** 13.95

montreal smoked meat, sauerkraut, swiss cheese, house-made russian dressing & marbled rye

## **STEAK SANDWICH** 19.95

5 oz sterling silver striploin, caramelized onion aioli, arugula, blue cheese butter & garlic ciabatta

## **FISH & CHIPS** 16.95

local beer-battered haddock, french fries, traditional tartar sauce, dill salt & house coleslaw  
substitute halibut 25.95

# FLATBREADS

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## **MARGHERITA** 12.95

fior di latte cheese, tomato basil compote, fresh torn basil, extra virgin olive oil & balsamic reduction 

## **FEATURE** MP

our culinary teams creative selection · ask your server for details

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

please notify your server of any allergies or dietary restrictions

# MAINS

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available after 5:00 PM

**SMOKED PAPRIKA SPAGHETTINI** 13.95  
olio sauce, tomato, lemon, capers & fresh herbs **VG**

**SUMMER HERB & PARMESAN RISOTTO** 17.95  
seasonal farm vegetables, parmesan crisp, fresh herbs, lemon & herb butter **V GF**

**TOMAHAWK PORK CHOP** 24.95  
grilled pork chop, roasted garlic mashed potatoes, seasonal vegetables & wild mushroom cream sauce **GF**

**PRAWNS & SCALLOP PENNE** 28.95  
sauteed jumbo prawns, seared scallops, heirloom cherry tomatoes, white wine garlic cream & fresh herbs

**CAPER CRUSTED HALIBUT** 32.95  
fresh-caught pacific halibut, english pea risotto, sundried tomato beurre blanc & peas tendrils **GF**

**STERLING SILVER STRIPLAIN** 34.95  
10 oz grilled striploin, roasted garlic mashed potatoes, seasonal vegetables, caramelized shallot & thyme demi-glace **GF**

**BEEF TENDERLOIN & PRAWNS** 38.95  
5 oz sterling silver beef tenderloin, herb-seared jumbo prawns, roasted garlic mashed potatoes, seasonal vegetables, béarnaise sauce, caramelized shallot & thyme demi-glace **GF**

+ garlic ciabatta	1.95	+ jumbo prawns	8.95
+ chicken breast	6.95	+ sterling silver striploin	9.95
+ seared scallops	8.95	+ halibut filet	14.95

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## FEATURE NIGHTS

### MONDAY

meatless monday dinner feature

### WEDNESDAY

home style fried chicken dinner

### FRIDAY

fresh catch friday

### TUESDAY

taco tuesday

### THURSDAY

made-to-order pasta bar

### SUNDAY

roast dinner special