

**\$14.99**

# BIG DEAL MEALS

EVERY MONDAY–WEDNESDAY



## NEW GRILLED TERIYAKI CHICKEN

A tender, marinated chicken breast flame broiled with a teriyaki glaze and topped with grilled pineapple. Served with teriyaki sauce and two sides.



## CRISPY TWIN CATCH

Hand-breaded shrimp and North Atlantic cod both golden-fried until crispy. Served with tartar sauce, french fries and coleslaw.



## CHICKEN & SAUSAGE AL FORNO

A guest favorite! Penne pasta tossed with creamy tomato sauce, tender roasted chicken, sweet Italian sausage and parmesan cheese. Topped with mozzarella and provolone cheeses and oven baked. Served with warm Rustic Bread.



## CHOPPED SIRLOIN\*

Juicy ground sirloin seasoned and flame broiled, smothered with red wine sauce and sautéed mushrooms. Served with two sides.  
*Topped with peppers and onions. Add 1.79*



## ROASTED TURKEY DINNER

Tender, slow-roasted turkey breast and cornbread stuffing smothered with a rich turkey gravy. Served with Russet mashed potatoes, warm honey-glazed biscuit and one side.  
*Cranberry sauce upon request.*

## DESSERT

### STRAWBERRY LAYER CAKE WITH FRESH STRAWBERRIES

Shortcake layered with fresh whipped cream and strawberry filling finished with fresh sliced strawberries, strawberry sauce and creamy vanilla ice cream. 9.49



Before placing your order, please inform your server if a person in your party has a food allergy.

JUNE 2025



# MEET OUR NEW SUMMER MENU



## DRINKS

### LEINENKUGEL’S SUMMER SHANDY

A crisp, wheat beer with a refreshing lemonade flavor. 16oz. 7.09 / 23oz. 8.09

### FRESH STRAWBERRY MARGARITA

Individually handcrafted with fresh muddled strawberries, freshly squeezed lime juice and Patrón Silver 100% Agave Tequila. 11.79

### PINEAPPLE UPSIDE DOWN COCKTAIL

Corvus Grilled Pineapple Vodka, Disaronno Amaretto, pineapple juice, margarita mix and a splash of bitters. 9.79

### GRILLED PINEAPPLE TINI

Corvus Grilled Pineapple Vodka, Patrón Citrónge and pineapple juice. 11.99

### LAVENDER LEMON DROP MARTINI

Tito’s Handmade Vodka with a hint of lavender and sweet & tart lemon. 11.99

### “NOT SO OLD” FASHIONED

An updated smooth style with Maker’s Mark Bourbon, Grand Marnier, bitters and muddled fresh fruit with a premium ice sphere. 12.29

## MOCKTAIL

### LAVENDER STARLIGHT MOCKTAIL (NON-ALCOHOLIC)

A refreshing mocktail with a blend of lavender and Starry Lemon Lime Soda. 3.49



## APPETIZERS

### RHODE ISLAND CALAMARI ^

Local calamari hand breaded, lightly fried and drizzled with a garlic herbed butter sauce. Finished with sweet and hot peppers. Served with a fresh lemon. 17.99

### MEXICAN STREET CORN DIP

A skillet-baked spicy blend of creamy queso and Monterey Jack and cheddar cheeses with peppers and corn. Served with tortilla chips for dipping. 10.49

### MEATBALLS & MOONS COMBO

Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy Mozzarella Moons. Finished with grated parmesan cheese. Perfect for sharing! 13.99

## ENTRÉES

### NEW BOURBON ONION BURGER\*

A ½ pound 100% American Angus beef burger, seasoned and flame broiled to order with melted American cheese topped with a caramelized onion bourbon jam. Served on a brioche bun with all the fresh toppings and one side. 16.99  
*Substitute sweet potato waffle fries. Add 2.49*

### GRILLED CHICKEN CAPRI SALAD

Sliced grilled, chilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. 14.99

### COLOSSAL LOBSTER ROLL

100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with french fries and coleslaw. 28.99

### HOT BUTTERED COLOSSAL LOBSTER ROLL

Warm and buttery! 100% North Atlantic sweet and tender lobster meat piled high on a grilled brioche roll. Served with french fries and coleslaw. 30.99

### SWORDFISH

Our swordfish steak is pan roasted and topped with your choice of three delicious flavors. Served with two sides. 20.99

- ◀ • **Lemon Caper** – Lemon butter sauce and capers.  
• **Balsamic Tomato** – Roasted grape tomatoes, balsamic glaze and fresh lemon zest.  
• **Simply Seasoned** – Lightly seasoned with a fresh blend of herbs and spices.

### T-BONE STEAK\*

A juicy, flavorful 18 oz. T-Bone steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. 32.99

### PRIME RIB DINNER\*

**Available Friday after 4pm & all day Saturday & Sunday while it lasts!**

Savor our 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. 35.99

\*Cooked to order. “Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.” All weights are prior to cooking.  
**Before placing your order, please inform your server if a person in your party has a food allergy.**