

Dine In

Starters

Zucchini Coins

Lightly Battered Zucchini Slices served with Horseradish Ranch Dipping Sauce 9

Bruschetta

Fresh Tomato, Red Onion Garlic, Basil, Extra Virgin Olive Oil and Fresh Mozzarella finished with a Balsamic Glaze served with Crostini 9

Potato Skins

Filled with Bacon, Cheddar Jack Cheese topped with Scallions, served with Sour Cream 9

Southwest Chicken Spring Rolls

Filled with Chicken, Black Beans, Corn, Cheddar Jack Cheese drizzled with Jack Daniels* Barbeque Sauce 10

Chicken Wings - Bone In or Boneless

Tossed in your choice of Teriyaki, Jack Daniels BBQ*, Mild, Hot Sauce, Garlic Parmesan, Bee Sting ~ Boneless 10 Bone In 12

Coconut Shrimp

Served with Raspberry Dipping Sauce 12

French Onion Soup Gratin

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Kettle Chili

Smothered with Cheddar Cheese and Jalapenos 8

Soup of the Day 4

Clams or Mussels

Sauteed in a White Wine, Lemon, Butter, Garlic Sauce or a Spicy Red Wine Marinara Clams 13 / Mussels 12

Jumbo Shrimp or Crab Meat Cocktail

Served with Fresh Lemon and Cocktail Sauce 14

Crispy Fried Calamari Reggiano

Served with Olive Salad and Homemade Marinara Sauce finished with Pecorino Romano Cheese 13

Firecracker Shrimp

Tempura Battered Shrimp tossed in a Sweet and Spicy Bistro Sauce 13

Chicken Skewers

Grilled Chicken glazed with your choice of Teriyaki or Buffalo Sauce 9

Quesadilla

Crispy Tortilla with Melted Jack and Cheddar Cheese, Topped with Scallions & served with Salsa, Guacamole and Sour Cream 8 | Chicken + 3 | Shrimp + 5 | Crabmeat + 10

Panko Crusted Goat Cheese

Fried Panko Crusted Herb Studded Goat Cheese and served with a Smoked Tomato Jam 10

Chicken Fingers

Served with your choice of Jack Daniels BBQ or Honey Mustard Sauce 8 | Add French Fries 11

Sandwiches

1/2 lb Angus Burger or Turkey Burger

1/2 Pound Grilled Angus or Turkey Burger topped with Choice of Cheese, Lettuce, Tomato and Onion on a Brioche Bun 12

.50 ea. Mushrooms or Fried Onions

1.50 ea. Avocado | Bacon | Fried Egg

Filet Mignon Sandwich

Grilled to order Seasoned Filet with Caramelized Onions, sautéed Mushrooms and Cheddar Cheese served on a Brioche Bun 15

BBQ Bacon Meatloaf Sandwich

Homemade Grilled Meatloaf smothered in Barbecue Sauce, Cheddar Cheese and Bacon served on a Brioche Bun 12

Signature Crab Cake Sandwich

Our Homemade Crab Cake served with Lettuce and Tomato on a Brioche Bun with Fresh Lemon and Side Tartar Sauce 15

Chicken Bruschetta

Grilled Chicken topped with Mozzarella and Bruschetta on a Brioche Bun Finished with a Balsamic Drizzle 12

Reuben

Corned Beef Topped with Sauerkraut, Swiss Cheese, and Russian Dressing Served on Grilled Marble Rye Bread 12

Salads

Garden Salad

Baby Mixed Greens with Homemade Croutons, Grape Tomatoes and Cucumbers Side 4 | Full 8

Steakhouse Salad

Mixed Greens with Cheddar Jack Cheese, Tomatoes, Red Onion, Cucumbers, Avocado and Roasted Red Peppers topped with Grilled Steak Tenderloin served w/Horseradish Ranch Dressing 16

Caesar Salad

with Pecorino Romano Cheese and Homemade Croutons Side 5 | Full 9

Copperfield Cobb Salad

Romaine Lettuce, Bacon, Sliced Hard Boiled Egg, Tomatoes, Red Onion, Cucumbers, Crumbled Bleu Cheese and Grilled Chicken with Choice of Dressing 15

Bleu Cheese Walnut Salad

Baby Mixed Greens, Crumbled Bleu Cheese, Candied Walnuts and Sun Dried Cranberries tossed in our Balsamic Vinaigrette Side 6 / Full 11

Salad Enhancements Add:

Chicken +5 | Shrimp +9 | Steak +8 | Crab Meat +10 | Salmon +10 | Crabcake +12

Dine In and Take Out Menu

All Entrees Include a House Salad

Substitute Soup +2 | Side Caesar +2 | Side Bleu Cheese Walnut +4 | Sub Crock of French Onion +5

Steak Enhancements

Onions +2 | Sautéed Mushrooms +3 | Bleu Cheese +4 | Oscar (Crab Meat and Asparagus with Bearnaise) +12

Manhattan Steak

Beef Tenderloin grilled to your liking, topped with a Steakhouse Bleu Cheese Sauce served with Chef's Choice of Starch and Vegetable of the Day 24

NY Strip Steak

NY Strip Steak grilled to your liking served with Chef's Choice of Starch and Vegetable 27

Grilled Shrimp and Scallops

Lemon Pepper seasoned Shrimp and Day Boat Sea Scallops served over Rice Pilaf and Asparagus finished with a Roasted Red Pepper Coulis 28

Shrimp and Scallops Scampi

Jumbo Shrimp and Day Boat Sea Scallops sautéed in a Garlic, White Wine, Lemon Butter Sauce Served over Angel Hair Pasta 28

Crab and Asparagus Pasta

Crab Meat, Asparagus and Tomatoes sautéed with Fresh Garlic, Extra Virgin Olive Oil tossed with Angel Hair Pasta and Fresh Basil 24

Salmon Florentine

Fresh Atlantic Salmon sautéed with Mushrooms and Spinach in a Garlic, White Wine, Lemon, Butter Sauce served over Risotto 25

Parmesan

Breaded Tender Veal or Chicken smothered with Marinara Sauce and Mozzarella Cheese served over Angel Hair Pasta

Chicken 19 | Veal 24

Penne Vodka

Penne Pasta with Caramelized Prosciutto and Asparagus tossed in a Vodka Blush Sauce 17

Chicken +5 | Shrimp +9 | Pan Seared Scallops +11

Homemade Meatloaf

Grilled Homemade Meatloaf topped with Mushroom Gravy served with Chef's Choice of Starch and Vegetable of the Day 17

Char Grilled Center Cut Filet Mignon

8 oz Grilled Filet served over Frizzled Onions topped with Bearnaise Sauce served with Chef's Choice of Starch and Vegetable of the Day 34

Seafood Harvest

Sea Scallops, Prince Edward Island Mussels, Little Neck Clams, Calamari, Jumbo Shrimp and Sun Dried Tomatoes simmered in your choice of Garlic Chardonnay Cream Sauce or Spicy Fra Diavolo Sauce served over Linguini 31

Mahi Mahi

Bronzed Mahi Mahi topped with a Chili Lime Sauce and Frizzled Onions served over Risotto 22

Signature Crab Cake

Our Homemade Crab Cake served with Rice Pilaf and Vegetable of the Day finished with Roasted Red Pepper Coulis Single 21 | Double 31

Marsala

Chicken, or Veal Medallions sautéed with Wild Mushrooms in a Marsala Demi Glace served with Chef's Choice of Starch and Vegetable of the Day

Chicken 19 | Veal 24

Piccata

Chicken or Veal Medallions sautéed in a White Wine Butter Sauce with Fresh Lemon and Capers served with Chef's choice of Starch and Vegetable of the Day

Chicken 19 | Veal 24

Chicken and Roasted Red Pepper Crepes

Homemade Crepes filled with Herb Roasted Chicken, Roasted Peppers and Cheese served over Rice Pilaf and finished with a Rosemary Garlic Chicken Velouté 17

Chicken Pot Pie

Homemade Chicken Pot Pie served with a Puff Pastry Shell 17

Desserts

Chocolate Raspberry Cake 8

New York Style Cheesecake 7

Brownie Sundae 7

Limoncello Cake 8

Creme Brulee 8

Ice Cream 4

We also offer take out cocktails, slushies, beer and wine



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*Available Gluten Free *Ask Your Server



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Vegetarian *Ask Your Server

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical issues