

HANDCRAFTED HOUSE SPECIALS
ENTREES STARTING AT \$13.99

AVAILABLE ALL DAY
EVERYDAY!

ALL ENTREES INCLUDE: SOUP OR SALAD, DINNER BREAD & BUTTER (BY REQUEST),
VEGETABLE & POTATO (UNLESS SPECIFIED) AND DESSERT (PUDDING, JELLO OR ICE CREAM)

ENTREES

ENHANCE your
ENTREE

PREMIUM 4 COURSE
includes soup and salad,
entree & any dessert (from
our onsite bakery)
3.99 extra

PREMIUM 5 COURSE
includes (4) jumbo fried shrimp
appetizer served with our
housemade chipotle aioli, soup,
salad, entree and any dessert
(from our onsite bakery)
6.99 extra

VEGETABLES &
SIDES

Fresh House Medley
Baked Potato
Baked Sweet Potato
Mashed Potatoes
Rice Pilaf
Apple Stuffing
French Fries
Cottage Cheese
Apple Sauce
Pickled Beets
Fried Eggplant
Potato Salad
Cole Slaw
Home Fries
Pasta (subs 2 sides)
Chef's vegetable of the day

WINE
suggestions

B Side Cabernet
California \$11.99 / \$38

TORRESELLA
PINOT GRIGIO
Italy \$7.99 / \$27

NOBLE VINES 337
CABERNET SAUVIGNON
California \$9.99 / \$34

FIRESTEED
PINOT NOIR
Oregon \$7.99 / \$27

"THE BEACH" ROSÉ
by Whispering Angel
Provence, France
\$6.99 / \$22

#1. APPLE JACK PORK CHOPS

Center cut tender pork chops topped with
caramelized apples and onions in a Bourbon
infused glaze, served with 1 side
~~23.99~~ 17.99

#13. CHICKEN CROQUETTES

Our "50 Year Old Recipe"- all white meat and fried to
perfection over mash and served with one vegetable
~~16.99~~ 13.99

#2. MILE HIGH MEATLOAF

Homemade meatloaf stacked with mashed potatoes and
topped with BBQ sauce, onion straws and cheddar
cheese. Comes with one vegetable
~~19.99~~ 16.99

#14. BOURBON CHICKEN

Sauteed chicken, onions and mushrooms in our homemade
bourbon sauce over rice and choice of (1) side
~~21.99~~ 17.99

#3. ULTIMATE CRAB CAKES

(2) Jumbo lump crab cakes, broiled to perfection over
char-grilled asparagus and topped with a house made
mustard cream sauce. Comes with one vegetable
~~23.99~~ 18.99

#15. PASTA PARMIGIANA BOWL

"A Twist to our Traditional Chicken Parm"
Chicken cutlet chopped and tossed in penne pasta with our
homemade marinara sauce, parmesan cheese and topped
with imported mozzarella (complete)
~~23.99~~ 17.99

#4. STUFFED PASTA FLIGHT

(2) Ravioli, (2) Stuffed Shells, (2) Manicotti, topped
with house made marinara & finished with Imported
Romano cheese (Complete)
~~22.99~~ 17.99

#16. MARBLEHEAD COMBO

"Best Value" Our famous crab cake,
stuffed flounder and stuffed jumbo shrimp
~~27.99~~ 20.99

#5. JACK DANIELS RIB EYE STEAK

14oz Rib Eye grilled to your temp served over our mash
and topped with onion straws finished with our
homemade Bourbon sauce served with (1) side
~~34.99~~ 24.99

**#17. GRILLED CHICKEN &
ASPARAGUS ALFREDO**

Charbroiled chicken breast and fresh asparagus topped
with our homemade parmesan Alfredo sauce over
fettuccini (Complete)
~~22.99~~ 17.99

#6. SHEPHERD'S PIE

Minced and braised ground beef with peas, carrot, corn
kernels, topped with garlic cheese mash and toasted en
casserole, served with brown gravy (Complete)
~~19.99~~ 16.99

#18. CHICKEN TERIYAKI

Chargrilled chicken Sliced and Sauteed with Asian
vegetables in our homemade teriyaki sauce over
rice pilaf (Complete)
~~20.99~~ 17.99

#7. OVER STUFFED GROUPEL

(2) Filet of grouper, stuffed with jumbo lump crab
meat stuffing then broiled to perfection.
Choice of potato and one vegetable
~~24.99~~ 18.99

#19. CRAB CRUSTED FLOUNDER

Wild caught flounder filet topped with buttery crab
finished with bread crumb and baked to golden brown
~~24.99~~ 18.99

**#8. GRANDMA'S FAMOUS
CHICKEN POT PIE**

Hearty chicken & vegetable stew topped with a
homemade pie crust (Complete)
~~18.99~~ 14.99

**#20. STUFFED FLOUNDER
FLORENTINE**

2 filets of flounder stuffed with fresh sautéed spinach with
garlic, dill, onion & imported feta cheese, served with (1) side
~~23.99~~ 18.99

#9. SURF & TURF SCAMPI

Charbroiled flank steak & sautéed jumbo shrimp
in a garlic white wine sauce over rice pilaf, served
with (2) sides
~~28.99~~ 21.99

#21. CHIPOTLE CHICKEN

Charbroiled chicken breast over a bed of rice pilaf, topped
with our house pico de gallo salsa and drizzled with
chipotle mayo (Complete)
~~21.99~~ 16.99

**#10. STUFFED SHRIMP
OVER DILL CREAM SAUCE**

(3) Jumbo shrimp stuffed with our famous Crab Meat
Imperial over a bed of fresh dill cream sauce, served
with (2) sides
~~27.99~~ 21.99

**#22. STUFFED SALMON
IMPERIAL**

Fresh filet of salmon, overfilled with our Crab Imperial,
finished with buttered bread crumbs and toasted to a
golden brown, served with (2) sides
~~29.99~~ 20.99

#11. CHICKEN PARM ALA VODKA

Chicken cutlet topped with a creamy vodka blush sauce
finished with imported mozzarella served over penne
(Complete)
~~21.99~~ 18.99

**#23. FRENCH ONION
CHOPPED STEAK**

14 oz. ground sirloin topped with our homemade French
onion soup, topped with 3 cheeses (cheddar jack, provolone
& mozzarella) & onion straws, served with (1) side
~~19.99~~ 16.99

#12. NY STRIP PIZZAIOLA

Handcut 14 oz. NY Strip topped with sautéed peppers &
onions, finished with melted provolone & homemade
marinara, served with (1) side
~~29.99~~ 23.99

#24. SEAFOOD ITALIANO

2 Preparations (red or white), sautéed jumbo shrimp,
calamari, clams & mussels in a white wine garlic sauce
or red garlic Italiano sauce, served over a saffron risotto
~~28.99~~ 24.99