



NAUTICAL COWBOY

FOR THE TABLE

Bacon Wrapped Dates (6)

Stuffed with Goat Cheese, Local Organic Honey

Bruschetta

Tomato, Toast Points, Pesto, Parmesan, Balsamic

1/2 Lb. Cattaneo's Bros. Linguica

Red Bell Peppers, Onions, Whole Grain Mustard

Grilled Artichoke

Lemon Butter, Chipotle Aioli

Coconut Shrimp

Orange Marmalade

Fried Calamari

House Made Cocktail Sauce

Steamed Manila Clams

White Wine-Garlic Broth, Lemon, Garlic Bread

Jumbo Shrimp Cocktail

House Made Cocktail Sauce

Hand Cut Fries

cut daily

Crispy Loaded Potato Skins

Cheddar, Bacon, Green Onion, Sour Cream, Salsa

Fish, Shrimp or Calamari Tacos

Two Grilled Tacos, Corn Tortilla with Cilantro Lime Crema, Cabbage Slaw, Cotija Cheese, Pico de Gallo

OYSTERS

Oysters on The Half Shell

House Made Cocktail Sauce, Vinaigrette

Oysters Rockefeller

Six baked Oysters with Spinach, Shallots, Bacon, Hollandaise

SOUP

Salmon Bisque

Salmon, Tomato, Leek, Dill

SALADS

House Salad

Spring Mix, Grape Tomato, Red Onion, Cucumber, Carrot, Croutons

Caesar Salad

Parmesan Crisp, Chopped Romaine, Spanish Anchovies, Croutons

Iceberg Wedge

Avocado, Ranch, Tomato, Bacon, Onion, Bleu Cheese Crumbles

Beet Salad

Spring Mix, Roasted Beets, Candied Walnuts, Goat Cheese, Orange Segments, Balsamic

SLIDERS

Lobster Slaw

Maine Cold Water Lobster on a Toasted Brioche Bun

Pulled Pork

Apple Slaw, Braised Pork, House BBQ Sauce, Brioche

Prime Rib

Horseradish Cream, Swiss Cheese, Au Jus, Caramelized Onion

VEGETARIAN SPECIALTIES

Grilled Veggie Plate

Grilled Seasonal Vegetables

Black Bean Burger

Lettuce Tomato, Onion, 1000 Island, Brioche, Pickle Spear, Hand Cut Fries

Spinach Pappardelle Pasta Primavera

House made Spinach Pasta, Mushroom, Brussels Sprouts, Asparagus, Artichoke Hearts, Green Bean, Capers, Cherry Tomatoes, Parmesan, Garlic Olive Oil, Garlic Bread

BURGER

All Burgers are Served on a Back Porch Bakery Brioche Bun and Come with a Pickle Spear and Hand Cut Fries

Hawaiian Chicken Sandwich

Bacon, Swiss Cheese, Pineapple and BBQ Sauce

Red Snapper Burger

Lemon-Caper Aioli, Lettuce, Tomato, Onion

Delicious Carlton Bacon Cheeseburger (1/2 lb)

Cheddar, 1,000 Island, Lettuce, Tomato, Onion

Bison Burger

Chipotle, Lettuce, Tomato, Onion, Cheddar

PASTA

House Made Pasta Noodles Made with Locally Sourced, Free Range Eggs

Chicken Alfredo

Grilled Chicken Breast, ETO Fettuccine, Tomato, Mushroom, Green Onion, Garlic Bread

Shrimp Scampi

House Made Angel Hair Pasta, Shrimp, Caper, Tomato, Garlic, White Wine Lemon Garlic Sauce, Garlic Bread

Lobster Pasta

Grilled Lobster, House Made Nero Squid Ink Linguine, Lobster Newburg Sauce, Parsley, Parmesan

Clams & Nero Squid Ink Linguine

House Made Linguine, Steamed Clams, Spanish Chorizo, White Wine Lemon Garlic Sauce, Blistered Tomato, Garlic Bread

Butternut Squash Ravioli

Sage Cream, Toasted Pine Nuts

SEAFOOD

Seared Diver Scallops

Caviar, Citrus Beurre Blanc, Wild Rice, Baby Carrot

Salmon Picatta (Ora King Salmon) New Zealand

Seared Salmon, Lemon Caper Beurre Blanc, Fingerling Potato, Sautéed Brussels Sprouts

Grilled Swordfish

Wild Rice, Asparagus, Herbed Cream Sauce, Toasted Pine Nuts

Cioppino

Crab, Mussels, Clams, Shrimp, Scallops, Red Snapper, Garlic Bread

Grilled Steelhead Trout

Potatoes O'Brien and Asparagus

GRILL ENTREES

All Grill Entrees Come With Your Choice of Two Sides

Baked Potato (Butter, Sour Cream & Chives)
Garlic Mashed Potatoes
Hand Cut Fries
Wild Rice

Asparagus
Baby Carrots
Brussels Sprouts
Chili Lime Corn
Green Beans

FARM GRILL

Slow Roasted Chicken Breast

Brined With Luponic Distortion IPA

Herb Grilled Herb Rack of Lamb

Mint Jelly

Bone-In Pork Chop

Apple Cider Glaze, Fried Shallots

RIB GRILL

Big D's Beef Ribs

Seared and Slow Cooked Beef Ribs, Hand Rubbed Seasoning, Big D's BBQ Sauce

Cowboy Baby Backs

Slow Cooked Pork Ribs, Secret Rub Seasoning, Molasses BBQ Sauce

Short Ribs

Slow Cooked for 8 hours
Mashed Potatoes and Baby Carrots

BEEF GRILL

All Cuts are Choice or Prime
add Shrimp Skewer add Lobster Tail

Bone-In Porterhouse 24 oz

Pico de Gallo

Steak Oscar

Filet Mignon, Dungeness Crab, Served with Asparagus

Bacon-Wrapped Filet Mignon

Red Wine Demi Glace

Bone-In Filet Mignon- 10 oz.

Bernaise Sauce

Prime Cut Top Sirloin (Baseball Cut)

Blackened, Bleu Cheese Crumbles

Prime Cut New York Steak

Chive Butter

Rib-Eye

Wild Mushrooms

Tomahawk Prime Rib-Eye Steak, 32-oz

Demi-Glace, (serves two)