



## **APPETIZERS**

### **PEI Mussels \$16**

Fresh Prince Edwards Island Mussels sautéed with butter, garlic, herbs, white wine, tomato

### **House Wings- 6 for \$9/ 12 for \$16**

Traditional buffalo, lemon pepper, or sweet and spicy

### **Lamb Lollipops \$18**

3 pops, balsamic glaze, spicy slaw

### **Seared Scallops \$20**

Two Seared u-10 scallops, corn risotto, spicy slaw, toasted peanut

## **SALADS**

### **Caesar Salad \$12- Add grilled shrimp \$8; Grilled chicken \$5**

Traditional Caesar salad, croutons, Caesar dressing and topped with Reggiano

## **ENTRÉE**

### **The Twelve Burger \$16**

House grind, caramelized onion and mushroom gravy, provolone cheese, baby arugula, fresh cut fries, pickle

### **Pulled Chicken Sliders \$16**

Honey garlic pulled chicken, peppery cabbage, fresh cut fries, pickle

### **Korean Steak Sandwich \$17**

Shaved ribeye bulgogi, provolone cheese, garlic roasted carrots and onions, hoagie roll, fresh cut fries, pickle

### **Beer Battered Fish and Chips \$20**

Beer battered Cod, fresh cut fries, Sriracha aioli, lime

### **Blackened Seafood Pasta \$30**

4oz Salmon fillet, two seared shrimp, mussels, Fresh English peas, carrots, mushrooms, baby arugula

### **Seared Statler Chicken Breast \$25**

Statler chicken breast, house glazed collards, toasted peanuts, carrot ginger puree

### **12oz Ribeye \$35**

12oz Del-Monaco Ribeye, herb butter, roasted garlic potato puree, grilled asparagus

### **Asian Glazed Hanger Steak \$30**

USDA certified Prime hanger steak marinated in a hoisin glaze, sweet corn risotto, spicy slaw