

APPETIZERS

Creamy Tuscan Soup 8

Potatoes, sweet Italian sausage, kale

Vegetable Spring Rolls 13

Thai dipping sauce & Spicy Horseradish Teriyaki sauce both on the side

Giant Bavarian Pretzel 14

Dijon mustard, horseradish cream, & jalapeno cheese sauce all on the side

Garlic Shrimp 17

White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

Chicken Quesadilla 17

Taco seasoned chicken breast, Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

Shrimp Quesadilla 17

Taco seasoned white shrimp, Tex-Mex cheese, pico de gallo, flour tortilla, side of chipotle sour cream

Chicken Wings 15

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Cauliflower Bites 14

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Boneless Popcorn Chicken Bites 15

Choice of Buffalo, Thai, BBQ, or spicy horseradish teriyaki, side of celery and blue cheese or ranch

Fried Calamari 17

Pickled onions & banana peppers, Thai and marinara on side

Garlic Bread 3

Grilled rustic garlic bread, marinara dipping sauce

FLATBREADS

(12" ROUND THIN SOURDOUGH CRUST)

Margherita 16

Rustic marinara, burrata, basil, aged balsamic glaze

Prosciutto 19

Fresh cut prosciutto, light marinara, burrata, baby arugula, aged balsamic glaze

Wild Mushroom 18

Brie, wild mushrooms, sauteed onions, truffle oil, grated Parmesan, micro greens

SANDWICHES

Choice of Crinkle Cut Fries, Onion Rings, Caesar Salad

Birria Sliders 17

(3) Slow cooked beef sliders on toasted potato buns, pickled onions, Monterey Jack cheese, cilantro

Crispy Buffalo Chicken Sliders 17

(3) Fried chicken sliders on toasted potato bun, buffalo sauce, lettuce-tomato-gorgonzola-slaw

Grilled Chicken Sandwich 18

Provolone, prosciutto, roasted red pepper pesto, caramelized onions, arugula, grilled rustic garlic bread

Steak Sandwich 20

Sliced strip loin, crispy pickled onions, arugula, provolone, bacon-horseradish spread, grilled rustic garlic bread

Turkey Club 16

Maple wood smoked bacon, lettuce, tomato, mayo, choice of white, wheat, rye

Blackened Chicken Caesar Wrap 16

Romaine, Parmesan cheese, Caesar dressing, flour tortilla

Tuna Melt Wrap 15

Traditional tuna salad, Swiss cheese, tomato, banana peppers, flour tortilla

R.O.G. Burger 17

8 oz. prime and choice ground cuts, lettuce, tomato, Brioche roll

SALADS

Blackened Shrimp Caprese 20

Burrata cheese, basil, aged balsamic glaze, EVOO, grilled rustic garlic bread (No Greens)

Asian Pear 11

Romaine, Asian pears, gorgonzola, roasted cashews, sesame-ginger vinaigrette

Caesar 10

Romaine, croutons, Parmesan, traditional Caesar dressing

Cobb 18

Romaine, black olives, tomatoes, avocado, cucumber, carrots, gorgonzola, egg, bacon, Lemon-Dijon vinaigrette

***Add Chicken - \$8 *(6) Shrimp - \$13 *Salmon - \$16**

ENTREES

12 oz. Grilled N.Y. Strip Steak 35

Demi glaze, smashed fried fingerling potatoes, grilled asparagus, chives, Parmesan cheese, lemon vinaigrette

Organic Free-Range French Cut Chicken Breast 28

Marsala sauce, wild mushrooms, sauteed kale, crispy porcini & parsley gnocchi

Fish Tacos 22

Blackened salmon, shredded lettuce, pico de gallo, guacamole, feta cheese, (3) soft corn tortillas

6 oz. Atlantic Farm Raised Canadian Salmon 30

Quinoa salad (Red onion, cucumber, red pepper, lemon vinaigrette)

pea puree, asparagus, crispy shallots, lemon & chive vinaigrette

Shrimp Scampi Pasta 28

Sauteed shrimp, cherry tomatoes, garlic, butter, white wine, lemon, linguini

Bread Crumb Crusted Cauliflower Steak 26

Quinoa salad (Red onion, cucumber, red pepper, lemon vinaigrette)

pea puree, asparagus, crispy shallots, lemon & chive vinaigrette

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca (Italy)	14	52
Rose, Routas 2021 (France)	14	52
Rose, Daou 2022 (Paso Robles)	16	60
Chardonnay, Hayes Ranch 2022 (California)	12	46
Chardonnay, Sonoma-Cutrer 2022 (Russian River)	18	70
Chardonnay, Rombauer 2022 (Carneros)	22	84
Sauvignon Blanc, Geisen 2020 (Marlborough)	14	52
Riesling, Ste Chateau Michelle 2022 (Columbia Valley)	14	52
Pinot Grigio, Three Thieves 2022 (California Republic)	12	46
Pinot Grigio, Santa Margherita 2022 (Italy)	18	70
Cabernet Sauvignon, Lapis Luna Cabernet (California)	12	46
Cabernet Sauvignon, Daou 2022 (Paso Robles)	16	60
Cabernet Sauvignon, Quilt 2021 (Napa Valley)	20	78
Pinot Noir, Ballard 2022 (California)	14	52
Malbec, Piatelli 2022 (Argentina)	14	52
Red Blend, Round Hill 2021 (California)	16	60
Red Blend, Orin Swift Abstract 2022 (California)	18	70

SPECIALTY COCKTAILS

Cherries Blossom Best in Gin 14.5

Empress Gin, Cheribundi Tart Cherry Juice,
Fresh Lime, Mint & Sugar

Mango on *Fuego* 15

Casamigos Blanco Tequila, Cointreau,
Mango Puree, Fresh Lime, Hot Honey &
Lime Zest & Tajin Rim with a Spiced Pepper

Honey Suckle Highball 14.5

Tito's Vodka, St. Germain Elderflower,
Fresh Cantaloupe, Lemon Juice & Honey

***Rummin'* into Spring 15**

Coconut Cartel Rum, Aperol, Guava,
Pineapple, Fresh Orange Juice, Lime & Orgeat

Season Opener Smash 15.5

Chicken Cock Bourbon, Drunken Peaches,
West Indian Orange Bitters,
Luxardo Cherries & Brown Sugar

BEERS ON TAP

Mudhen Brewing Co Pils 5%

Cape May Always Ready Pale Ale 4.8%

Kane Head High 6.5%

Yuengling Lager 4.5%

Allagash White 5.2%

Stella Artois 5%

Coors Light 4.2%

Guinness 4.2%

Stacy's Mom IPA 7.5%

Smithwicks Irish Red 4.5%

Fat Tire Ale 5.2%

Maine Lunch 7%

CANNED BEVERAGES

*High Noon Vodka/Tequila *Budweiser *Bud Light
*Michelob Ultra *Corona *Heineken *Miller Lite

**20% GRATUITY ADDED TO PARTIES OF 5 OR MORE
CHECKS CAN BE SPLIT MAXIMUM 4 WAYS**