

APPETIZERS

Lobster Bisque 13

Squid ink lobster stuffed ravioli, crispy pickled onions, leeks

(6) Shrimp Cocktail 13

Lemon wedge, home-made cocktail sauce

Vegetable Spring Rolls 13

Thai dipping sauce & Horseradish-Teriyaki, both on the side

Giant Bavarian Pretzel 14

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

Garlic Shrimp 17

(10 pcs) White wine, garlic, butter, lemon, smoked paprika, served with grilled rustic garlic bread

Chicken Quesadilla 17

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 Florets 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

PIZZAS

(12" THIN SOUDOUGH CRUST)

Margherita Flatbread 17

Rustic marinara, burrata, fresh basil, aged balsamic glaze

Birria Flatbread 22

Slow cooked beef, pickled red onions, cilantro, burrata, jalapeno-lime aioli

Wild Mushroom Flatbread 19

Brie, mixed mushrooms, roasted onions, white truffle oil, grated Parmesan, micro greens

SANDWICHES

Choice of Crinkle Cut Fries, Onion Rings, Caesar Salad

Grilled Chicken Sandwich 18

Gorgonzola dulce spread, arugula, sun dried peppers, bacon, onion-beet bread

Grilled Steak Sandwich 22

Sliced 6 oz. Top Sirloin, chimichurri aioli, crispy pickled onions, arugula, provolone, Swiss, slow roasted tomatoes, 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

Lobster Grilled Cheese 19

Fresh lobster salad, maple wood smoked bacon, American cheese, Texas toast

Birria Sliders 17

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

Lobster Salad Sliders 18

Fresh lobster salad on (3) toasted potato buns, crispy pickled onions, arugula, cilantro-jalapeno aioli

Crispy Buffalo Chicken Sliders 15

Tossed in buffalo sauce on (3) toasted potato buns, lettuce, tomato, gorgonzola slaw

Salmon Burger 19

Lettuce, tomato, avocado, jalapeno-cilantro aioli, brioche roll

R.O.G. Burger 18

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

\$1 - *American * Cheddar * Swiss *Provolone * Bleu * Sauteed Onions * Raw Onion

\$1.75 – *Taylor Ham * Fried Egg * Bacon *Wild Mushrooms * Avocado

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

SALADS

Somerset 13

Baby spinach, strawberries, goat cheese, pine nuts, honey balsamic vinaigrette

Asian Pear 11

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

Caesar 10

Romaine, croutons, Parmesan, traditional Caesar dressing

Cobb 13

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

***Lobster - \$16 *Chicken - \$9 *(6) Shrimp - \$13 *Salmon - \$14 *Top Sirloin Steak - \$16**

ENTREES

Filet Mignon Risotto 30

Diced filet mignon, wild mushrooms, veal demi-glace, marsala wine, fine herbs, Parmesan

18 oz. Grilled T-Bone Steak 39

Demi-glace, Yukon potatoes, grilled asparagus, chimichurri mushrooms

Organic Free-Range French Cut Chicken Breast & Thigh 34

Tikka masala sauce, roasted potatoes, peas, carrots, spring onion, shallots, jus sauce

Chicken Milanese 24

Breaded chicken cutlet, arugula, confetti cherry tomatoes, shaved fennel, parsley, leeks, lemon vinaigrette

Fish Tacos 22

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

6 oz. Atlantic Salmon 35

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

Garlic Shrimp Pasta 25

Sauteed shrimp, cherry tomatoes, asparagus, paprika, garlic-butter-white wine-lemon sauce, linguini

Cajun Cauliflower Steak 26

Ancient grain blend rice, kale, chilled asparagus, confetti tomatoes, lemon segments, leeks

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca Rose (Italy)	14
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Rose, Vive 2023 (Argentina)	14 54
Rose, H&B 2023 (Provence)	17 66
Chardonnay, Clos du Bois 2022 (California)	12 46
Chardonnay, Rombauer 2023 (Carneros)	22 86
Sauvignon Blanc, The Crossings 2023 (Marlborough)	14 54
Sauvignon Blanc, White Haven 2023 (Marlborough)	16 62
Sauvignon Blanc, Dry Lands 2023 (Marlborough)	17 66
Pinot Grigio, Fini 2023 (Italy)	12 46
Riesling, Chateau Ste. Michelle 2022 (Columbia Valley)	14 54
Cabernet Sauvignon, Hayes Ranch 2021 (California)	12 46
Cabernet Sauvignon, Martis 2022 (Alexander Valley)	20 80
Cabernet Sauvignon, Quilt 2022 (Napa)	22 84
Pinot Noir, Angels Ink 2021 (Monterey)	14 56
Pinot Noir, Hahn 2023 California)	16 62
Malbec, Piattelli 2022 (Mendoza)	14 56

SPECIALTY COCKTAILS

Forbidden Julep 16.5

Horse Soldier Straight Batch Bourbon, Fresh Mint, Peach Bitters, Smoked and served over an ice sphere with a Seppeltsfield Grand Tawny Float

Hot & Skinny 15

Don Fulano Blanco Tequila, Cointreau, Guava Fresh Lime, Jalapeno Sugar, Tajin Rim

Bunker Side Bramble 14.5

Hendricks Gin, Homemade Blackberry Puree, Lemon Juice, Soda Water

Azalea in the Hills 15

Higher Ground Vodka, Fresh Lemonade, Pineapple Juice, Luxardo Cherry Juice Float

Spring And Stormy 15

Coconut Rum, Coconut & Pineapple Juice, Fresh Lime Juice

Float of Goslings Dark Rum & Toasted Coconut Rim

BEERS ON TAP

Alien Church Tired Hands IPA 7.0%

W.W. Brewing Pernicious IPA 7.3%

Sloop Brewing Juice Bomb IPA 6.5 %

Yuengling Lager 4.5%

Allagash White 5.2%

Stella Artois 5%

Kane Brewing Head High IPA 6.6%

Coors Light 4.2%

Guinness 4.2%

Blue Moon Belgian White 5.4%

Maine Lunch 7%

Fiddlehead American Pale Ale 6.2%

CANNED BEVERAGES

***High Noon Vodka/Iced Tea**

***Budweiser * Bud Lite *Michelob Ultra**

***Corona *Heineken *Miller Lite**

***Heineken 0.0**