

## **APPETIZERS**

### **Corn Soup 10**

Blackened shrimp garnish

### **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

### **Margherita Flatbread (12" THIN SOUDOUGH CRUST) 17**

Rustic marinara, burrata, fresh basil, aged balsamic glaze

### **Birria Flatbread (12" THIN SOUDOUGH CRUST) 22**

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

### **Wild Mushroom Flatbread (12" THIN SOUDOUGH CRUST) 19**

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

## **SANDWICHES**

### **Grilled Chicken Sandwich 18**

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

### **Sliced 6 oz. Top Sirloin Grilled Steak Sandwich 22**

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

### **Cod B.L.T. Sliders 20**

Sauteed cod on (3) toasted potato buns, bacon, lettuce, tomato, tartar sauce

### **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

### **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**

## **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

### **Blackened Shrimp Caprese 20**

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

### **Cobb 13**

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

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

**ENTREES**

**Fish & Chips 25**

Battered and fried cod, French fries, tartar sauce & malt vinegar

**Filet Mignon Risotto 35**

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

**16 oz. Grilled T-Bone Steak 41**

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

**Organic Free-Range French Cut Chicken Breast & Thigh 34**

Chicken demi-glace, sauteed spinach, roasted potatoes, peas, carrots, spring onion, shallots

**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

**Lobster Ravioli 26**

Pink champagne sauce, cherry tomatoes, peas, fresh basil, shaved pecorino romano

**Frutti di Mare 30**

Shrimp, clams, sea scallops, garlic, white wine, marinara, red pepper flakes, linguine

**Sauteed Red Snapper 36**

Chilled quinoa salad, arugula, green apple, orange segments, citrus vinaigrette

**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 (Italy)                             | 14 | 54 |
| Rose, Fleur De Mer 2024 (Provence)                    | 14 | 54 |
| Rose, Hampton Water 2023 (Provence)                   | 16 | 62 |
| Rose, Whispering Angel 2024 (Provence)                | 18 | 68 |
| Chardonnay, Butternut 2022 (California)               | 12 | 46 |
| Chardonnay, Sonoma Cutrer 2023 (Carneros)             | 17 | 66 |
| Sauvignon Blanc, The Crossings 2023 (Marlborough)     | 14 | 54 |
| Sauvignon Blanc, Saint Clair 2024 (Marlborough)       | 17 | 66 |
| Pinot Grigio, Esperto 2023 (Italy)                    | 12 | 46 |
| Cabernet Sauvignon, Smith & Hook 2022 (Central Coast) | 14 | 54 |
| Cabernet Sauvignon, Quilt 2024 (Napa)                 | 20 | 78 |
| Pinot Noir, J Vineyards 2022 (California)             | 15 | 58 |
| Zinfandel, Ravenswood 2023 (Sonoma)                   | 16 | 62 |
| Red Blend, Orin Swift Papillon 2022 (Napa)            | 22 | 86 |

**SPECIALTY COCKTAILS**

***Birdie Juice 15.5***

Condesa Gin, St. Germain,  
Lychee Puree, Fresh Lemon Juice &  
Aperol Float

**Smoke in the Hills 17**

Heaven Hill Bourbon, Chambord, Smoked Hickory  
Wood, Orange Bitters, Flamed Orange & Served over a  
large Ice Sphere

**Spiked & Skinny Watermelon 15.5**

Butterfly Cannon Tequila, Cointreau, Watermelon Juice  
Fresh Lime, Half Salted Rim & Twist of Orange

***Twisted Hot Mangito 15.5***

Diplomatico Rum, Mango Puree, Jalapeno, Lime,  
Garden Mint, Tajin Rim & Lime

**Nash Ole Fash' 16.5**

Strone Street Bourbon, Carpano Antica, White  
Peaches Muddle, Luxardo Cherries & Bitters

**Farmhouse Spritz 16**

Kettle One Vodka, Fresh Cucumber Juice,  
Hand Squeezed Lime Juice, Fresh Mint &  
Lamarca Prosecco

**BEERS ON TAP**

**Maine Lunch IPA 7.0%**

**Fiddlehead IPA 6.2%**

**Leinenkugel Summer Shandy Weiss 4.2 %**

**Kane Head High IPA 6.6%**

**Yuengling Lager 4.5%**

**Allagash White 5.2%**

**Stella Artois 5%**

**Coors Light 4.2%**

**Guinness 4.2%**

**Blue Moon Belgian White 5.4%**

**Kona Big Wave Golden Ale 4.4%**

**Mango Cart Wheat Ale 4.0 %**

**CANNED BEVERAGES**

**\*High Noon Vodka/Iced Tea \*Budweiser**

**\*Bud Lite \*Michelob Ultra \*Corona**

**\*Corona Light \*Heineken \*Miller Lite**

**NON ALCOHOLIC BEERS**

**\*Athletic Run Wild NA IPA \*Heineken 0.0**

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