

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 SOURDOUGH CRUST) 17

Rustic marinara, burrata, fresh basil, aged balsamic glaze

Birria Flatbread (12" THIN SOURDOUGH CRUST) 22

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

Wild Mushroom Flatbread (12" THIN SOURDOUGH 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

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

Octoberfest Platter 25

Grilled Knockwurst, Weisswurst & Bratwurst, Bavarian sweet & spicy mustard, sauerkraut, mini pretzel

Filet Mignon Risotto 35

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

Braised Pork Osso Bucco 40

Mushroom-Cabernet demi-glace, sauteed spinach, Parmesan-Garlic whipped potatoes

16 oz. Grilled T-Bone Steak 41

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

Organic Free-Range French Cut Chicken Breast & Thigh 34

Shallot jus, sauteed spinach, Parmesan-Garlic whipped potatoes, asparagus & Parmesan

Chicken Milanese 24

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

Shrimp Spaetzle 30

(10 pcs) Sauteed shrimp, house made whole grain mustard spaetzle, scallions, Parmesan, lemon beurre blanc

Fish & Chips 25

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

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

Cajun Cauliflower Steak 26

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

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca (Italy)	15	58
Valdobbiadene Prosecco Superiore, Nino Franco Rutico (Italy)	17	66
Rose, Fleur De Mer 2024 (Provence)	14	54
Rose, Hampton Water 2023 (Provence)	16	62
Chardonnay, Butternut 2022 (California)	12	46
Chardonnay, Sonoma Cutrer 2023 (Russian River)	17	66
Chardonnay, Rombauer 2023 (Carneros)	20	78
Sauvignon Blanc, The Crossings 2023 (Marlborough)	14	54
Sauvignon Blanc, Saint Clair 2024 (Marlborough)	17	66
Pinot Grigio, Ca' Bolani 2024 (Italy)	12	46
Cabernet Sauvignon, Smith & Hook 2022 (Central Coast)	14	54
Cabernet Sauvignon, Caymus Vineyards 2021 (Napa Valley)	25	98
Pinot Noir, J Vineyards 2022 (California)	15	58
Pinot Noir, Joey Tensley Funfamental 2023 (California)	17	66
Red Blend, Quilt <i>Threadcount</i> (California)	17	66
Zinfandel, Ravenswood 2023 (Sonoma)	16	62

SPECIALTY COCKTAILS

White Lychee Cosmopolitan 15.5

Tito's Vodka, Cointreau,

Fresh Lychee Puree & Fresh Lime Juice

Spiked & Skinny Watermelon 15.5

Casamigos Blanco Tequila, Cointreau, Watermelon Juice

Fresh Lime, Half Salted Rim & Twist of Orange

***Twisted Hot Mangito* 15.5**

Bacardi Rum, Mango Puree, Jalapeno, Lime,

Garden Mint, Tajin Rim & Lime

**Can be made without Heat*

Nash Ole Fash' 16.5

Strone Street Bourbon, Carpano Antica, White

Peaches Muddle, Luxardo Cherries & Bitters

***Flight Tour of Dos Artes* 38**

A four part tasting of some of the finest 100% Agave Tequila

Dos Artes Blanco, Dos Artes Reposado Rose,

Dos Artes Anejo Doble Barrica &

Senor Artesano Extra Anejo

BEERS ON TAP

Maine Lunch IPA 7.0%

Stella Artios Pilsner 5.2%

Fiddlehead IPA 6.2%

Samuel Adams Octoberfest 5.3 %

Kane Head High IPA 6.6%

Yuengling Lager 4.5%

Allagash White 5.2%

Coors Light 4.2%

Guinness 4.2%

Blue Moon Belgian White 5.4%

Leinenkugel Summer Shandy 4.2%

Troeggs Second Cut Mango Double IPA 8.5%

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