

APPETIZERS

French Onion Soup 10

Provolone, Swiss, brioche croutons

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 19

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

Chicken Quesadilla 17

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

Chicken Wings 15

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

Cauliflower Florets 15

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

Fried Calamari 17

Pickled onions, cherry peppers, Thai and marinara on side (Spicy marinara available)

Side of Bread For The Table 3

Grilled rustic garlic bread, touch of garlic oil, marinara dipping sauce

Margherita Flatbread 17

(12" THIN SOURDOUGH CRUST)

Rustic marinara, fresh mozzarella & basil, aged balsamic glaze

Pepperoni Hot Honey Flatbread 22

(12" THIN SOURDOUGH CRUST)

Rustic marinara, ricotta, mozzarella, hot honey drizzle

Wild Mushroom Flatbread 19

(12" THIN SOURDOUGH CRUST)

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

SANDWICHES

Grilled Chicken Panini 18

Gorgonzola dulce spread, arugula, sun dried peppers, bacon

Vegetable Panini 17

Wild mushrooms, ricotta cheese, red onion, tomato, red pepper, edamame, kale

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

Sliced 6 oz. Top Sirloin Grilled Steak Sandwich 25

Chimichurri aioli, crispy pickled onions, arugula, pepper jack cheese, sun-dried peppers, grilled rustic garlic bread

Pulled Pork Sliders 17

(3) Toasted potato buns, slow cooked pork shoulder, pickled onions, fried pickles, pepperjack cheese

Salmon Burger Sliders 18

(3) Toasted potato buns, salmon burger patties, crispy onions, arugula, guacamole, cilantro-lime-jalapeno aioli

Crispy Buffalo Chicken Sliders 15

(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 *Pepperjack * Sauteed Onions * Raw Onion

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

SALADS

Spring 14

Arugula, baby kale, watercress, peas, golden beets, edamame, goat cheese, beet-onion croutons, lemon vinaigrette

Asian Pear 13

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

Caesar 11

Romaine, croutons, Parmesan, traditional Caesar dressing

Quinoa & Ancient Grains Bowl 16

Baby kale, grilled corn, edamame, red peppers, cucumber, roasted peanuts, lemon-sesame soy vinaigrette

Cobb 16

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

***Chicken - \$9**

***(6) Shrimp - \$13**

***Salmon - \$14**

***Yellowfin Tuna- \$13**

ENTREES

16 oz. Bone-In Kansas City Steak 45

Demi-glace, fingerling potatoes, sautéed kale, cherry tomatoes, whole grain mustard

French Cut Chicken Breast 33

Shallot jus, light tomato sauce, fingerling potatoes, artichoke hearts, roasted piquillo pepper stuffed with quinoa

12 oz. Grilled Pork Chop 35

Demi-glace, cherry peppers, fingerling potatoes, spinach, goat cheese, carrots, demi glace

Gnocchi 34

Brisket ragu, wild mushrooms, veal demi, garlic, shallots,
parsley marsala wine, parmesan, on a bed of slightly chilled ricotta cheese

Fish Tacos 23

Blackened Mahi-Mahi, red cabbage, pickled onions, guacamole, cilantro jalapeno aioli, (3) corn tortilla

Garlic Shrimp & Scallop Pasta 33

Sautéed shrimp and sea scallops, cherry tomatoes, paprika, garlic-butter-wine-lemon sauce, linguine

6 oz. Scottish Salmon 35

Watercress puree, fregola sarda, peas, confetti tomatoes, lemon, spring onions, sundried peppers, paprika oil

Butterflied Bronzino 35

Chorizo vinaigrette, watercress, arugula, fennel, confetti tomatoes, citrus salad, spring onions

Sea Scallop Risotto 35

Pea puree, peas, celery, red pepper, carrots, edamame chutney

Japanese Eggplant 30

Pea puree, peas, celery, red pepper, carrots, edamame chutney

WINES BY THE GLASS & BOTTLE

Prosecco, Lamarca (Italy)	15	58
Rose, Hampton Water 2024 (France)	14	54
Rose, Whispering Angel 2024 (Provence)	18	70
Chardonnay, Butternut 2022 (California)	14	54
Chardonnay, Rombauer 2023 (Carneros)	20	78
Sauvignon Blanc, The Crossings 2024 (Marlborough)	14	54
Riesling, Trimbach 2023 (Alsace)	16	62
Pinot Grigio, Esperto 2024 (Italy)	12	46
Cabernet Sauvignon, Hayes Ranch 2022 (California)	14	54
Cabernet Sauvignon, Daou 2023 (Paso Robles)	17	64
Cabernet Sauvignon, Quilt 2023 (Napa)	20	78
Pinot Noir, J Vinyards 2023 (California)	15	58
Pinot Noir, Erath 2024 (Oregon)	17	64
Zinfandel, Ravenswood 2023 (Sonoma)	16	62

SPECIALTY COCKTAILS

BEERS ON TAP

SEASONAL COCKTAILS

&

MOCKTAILS

COMING SOON

Maine Lunch IPA 7.0%

Stella Artios Pilsner 5.2%

Yuengling Lager 4.5%

Harpoon American IPA 5.9%

Kane Head High IPA 6.6%

Allagash White 5.2%

Coors Light 4.2%

Guinness 4.2%

Kilkenny Red Ale 4.3%

Cape May Follow the Gull Hazy IPA 5.5%

Stacy's Mom American IPA 7.5%

MudHen Pils 5.0%

CANNED BEVERAGES

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

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

***Blue Moon *Heineken *Miller Lite**

NON ALCOHOLIC BEERS

***Athletic Run Wild IPA *Heineken**

***Michelob Ultra *Guinness *Blue Moon**

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