

First Course

Soup of the Day

Made fresh daily, our soups include only the freshest locally grown vegetables and seasonal ingredients, Bowl – \$6

French Onion Soup

Onions braised in sherry and simmered in a tangy beef broth topped with a trio of cheeses, Crock – \$6

Generations Salad

Mesculine greens with tomatoes, red onions, cucumbers, drizzled with our own house balsamic vinaigrette – \$5

Caesar Salad

Crisp romaine lettuce, chopped and tossed with parmesan cheese, homemade croutons & dressing – \$6

Iceberg Wedge

Fresh iceberg lettuce and cherry tomatoes topped with homemade bleu cheese dressing, crumbled bacon, crumbled bleu cheese and a balsamic drizzle – \$6

The Stetson

arugula, smoked salmon, ditalini pasta, sweet corn, marinated tomatoes, "trail mix" of asiago, pepitas and black currants, pesto ranch dressing – \$13

Authentic Greek

Tomatoes, cucumbers, onions, Kalamata olives, stuffed grape leaves, pepperoncinis, feta tossed with romaine served with grilled pita and dressed with homemade Greek dressing - \$12

Organic Mango

Crisp romaine & cherry tomatoes topped with organic mango grilled lemon chicken and finished in a balsamic honey vinaigrette – \$12

Signature Pecan Apple Salad

Spring Mix with tomatoes, croutons, manchego cheese, sliced green apples, and homemade candied pecans - topped with grilled lemon pepper chicken breast and finished with a balsamic reduction dressing – \$12

Second Course

Crispy Calamari

Dusted calamari tossed with long hot peppers and red onion, served with homemade marinara sauce – \$8

🍷 Fresh Tuna Stack

Medallions of sesame crusted Ahi tuna served with homemade wasabi Aioli – \$10

Steamed Mussels

Prince Edward Island mussels sautéed and served in your choice of either a garlic chardonnay or fra diavolo sauce – \$10

🍷 Jumbo Lump Crabmeat & Shrimp Cocktail

Chilled jumbo lump crabmeat accompanied by jumbo shrimp and served with a side of our homemade wasabi & cocktail sauces – \$13

🍷 Stuffed Long Hots

Stuffed long hot peppers with imported prosciutto and sharp provolone cheese drizzled with extra virgin olive oil – \$7

🍷 Caprese

Sliced beefsteak tomatoes & fresh mozzarella drizzled with our balsamic reduction and topped with fresh basil – \$9

🍷 Seared Scallops

Pan seared sea scallops placed over a bed of sautéed organic broccoli rabe – \$10

Warm Almond Crusted Goat Cheese

Imported Italian goat cheese encrusted with sliced almonds then toasted warm and creamy, accompanied by grapes & pita wedges – \$10

Bruschetta

Organic vine-ripened tomatoes, red onion, garlic, fresh basil, extra virgin olive oil and balsamic vinegar – \$7

Steak House

🍷 Black Angus NY Strip Steak

12oz grilled Black Angus topped with sautéed spinach and blue cheese served with basil risotto – \$26

Filet Mignon

8 oz. of certified Angus beef grilled to perfection and drizzled with a sweet béarnaise cream accompanied by garlic smashed potatoes and baby carrots – \$24

Add a duo of broiled jumbo shrimp – \$5

Barbeque Baby Back Ribs

Slow cooked and hand rubbed with 6 herbs then grilled in our special barbecue sauce and complimented by crispy Old Bay French fries and cole slaw

Full rack – \$20

Half Rack – \$15

🍷 Cajun Ribeye

12 oz Ribeye grilled with Cajun seasoning and topped with sautéed onions and mushrooms in a tangy au jus sauce and served over garlic smashed potatoes – \$22

Veal Tower

A tower of breaded veal, eggplant, sliced tomato and mozzarella cheese in a rosa sauce served with a side of penne – \$21

Veal Sfisiosa

Pan seared veal cutlet topped with long hot peppers and sharp provolone cheese, drizzled with garlic and extra virgin olive oil served with your choice of mescaline greens & balsamic dressing (or)

Over linguini – \$20

Teriyaki Flank Steak

Pan seared with teriyaki sauce served with sautéed spinach and garlic smashed potatoes – \$17

Seafood

Seafood Risotto

Shrimp, scallops and jumbo lump crabmeat served over a bed of lobster sherry risotto – \$20

With petite lobster tail – \$27

Lazos Anisette

Sauteed shrimp, scallops and shiitake mushrooms in an anisette cream sauce served over linguini – \$18

Seared Crab Cakes

Pan seared lump crab meat finished in a roasted red pepper aioli served with garlic smashed potatoes and asparagus – \$21

🍷 Cedar Plank Atlantic Salmon

Grilled on a cedar plank to bring out the aromatic flavors of the pair then topped with homemade organic mango salsa and served over dill smashed potatoes and sautéed asparagus – \$19

🍷 Sesame Encrusted Ahi Tuna

Sliced and seared to your preference, drizzled with homemade wasabi aioli and served atop garlic smashed potatoes and baby carrots – \$22

Broiled Seafood Platter

Shrimp, sea scallop, catch of the day, baked clam, stuffed mushroom cap and crab cake broiled to perfection served with garlic smashed potatoes and sautéed spinach – \$20

with petite lobster tail – \$27

This season's menu features organic and gluten free dining selections.

🍷 Gluten Free available, inquire with your server.

Fried Crab Cakes

Transport back in time with our original recipe jumbo lump crab cakes that are lightly breaded and deep fried to a golden brown then placed over a bed of red pepper aioli and accompanied by garlic smashed potatoes and sautéed asparagus – \$18

Poultry & Pork

Chicken Generations

Chicken breast sautéed with a trio of mushrooms in a brandy cream sauce served over penne – \$16

Chicken Pomodoro

Breast of chicken topped with crabmeat and mozzarella cheese cooked in plum tomato & white wine sauce and served with garlic smashed potatoes and sautéed asparagus – \$19

Chicken Abruzzi

Sautéed chicken breast with sundried tomatoes, mushrooms and spinach in a roasted garlic aioli served over garlic smashed potatoes – \$17

Spicy Creole Jambalaya

Tender chicken, hot sausage, spicy shrimp, peppers and onions tossed in our special blend of Southern spices and Cajun sauce, served over Cajun risotto – \$18

🍖 Pork Chop Italiano

Boneless center cut grilled with rosemary and thyme then topped with sautéed organic broccoli rabe and served over garlic smashed potatoes – \$16

Vegetarian

Organic Eggplant Rollatini

Egg battered organic eggplant, (pan fried), rolled and stuffed with a blend of ricotta & parmesan cheese, sautéed spinach and fresh garlic, baked and topped with homemade marinara and fresh mozzarella cheese served with linguini pasta – \$15

Mushroom Ravioli

Ricotta cheese stuffed pasta pockets, finished in a mushroom cream sauce – \$14

Add blackened chicken – \$4
Add lump crab meat – \$6

Children's portions and meals are also available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For your convenience, 18% gratuity will be added to checks for parties of 6 or more. \$5 plate sharing charge includes 2 additional side selections.



An event, dining and social destination for all occasions. Recently renovated, this iconic location has been reinvented.

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From the menu to the décor to a commitment to hospitality, there is always one thing in mind –

A promise of a pleasant total dining experience you will want to make a part of your family tradition for generations.

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Our chef is constantly evolving this steak and seafood menu to include fresh, locally grown seasonal ingredients used in classic American favorites and contemporary dining selections.

Enjoy.