

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 and 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

Ahi Tuna

Nicoise Salad

Sliced Ahi tuna served rare atop mesculine greens with sliced potatoes, red onion and tomato topped with a balsamic vinaigrette – \$14

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

🍷 Crabmeat & Shrimp Cocktail

Chilled jumbo lump crabmeat and jumbo shrimp 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

Antipasto Sharing Plate

Dry aged Bleu Cheese, French Brie roasted peppers and pinwheels of imported prosciutto and sharp provolone – \$11

Steak House

🍷 Cajun Rib-eye

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

🍷 Black Angus NY Strip Steak

12oz grilled Black Angus strip topped with melted dry aged blue cheese and served over basil risotto and broccolini florettes – \$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

Surf & Turf Skewers

Kabobs of Filet Mignon tips, jumbo shrimp, and roasted vegetables all flame broiled and served over pesto risotto – \$18

Teriyaki Flank Steak

Pan seared with teriyaki glaze and served with sautéed broccolini and garlic smashed potatoes – \$17

Veal Tower

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

Seafood

🍴 Seafood Risotto

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

With petite lobster tail – \$27

🍴 Seared Scallops

Pan seared sea scallops placed over a bed of garlic smashed potatoes And sautéed organic broccoli rabe – \$22

🍴 Seared Crab Cakes

Pan seared lump crab meat finished in a roasted red pepper aioli served with garlic smashed potatoes and sautéed medley of vegetable strips – \$21

🍴 Cedar Plank Atlantic Salmon

Grilled then glazed in our sweet chili sauce and served on a cedar plank to bring out the aromatic flavors of the pair, accompanied by Dill smashed potatoes and sautéed medley of vegetable strips – \$19

🍴 Sesame Encrusted Ahi Tuna

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

Lobster Ravioli

Lobster filled pasta tossed in a lobster cream sauce – \$21

With petite Lobster tail – \$28

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 broccolini – \$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 medley of vegetable strips – \$18

Poultry & Pork

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 medley of vegetable strips – \$19

Chicken Pot Pie

A blend of fresh carrots, organic peas, and pulled rotisserie chicken simmered in our homemade chicken gravy, topped with French puff pastry – \$15

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

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

🍷 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.

...

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.

...

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. All selections are made to order from scratch, so we are happy to accommodate any special requests you may have.

Enjoy.