



Starters

- CLAM CHOWDER // \$10
- SHRIMP COCKTAIL // \$9
- HUMMUS AND FLATBREAD // \$8
- FRIED BRUSSEL SPROUTS // \$9
- HOUSEMADE CHICKEN LIVER PATE // \$10
with Crostini
- SAUTÉED MUSHROOMS // \$10
Shitake, Portabella, Button

Salads

- MIXED GREEN SALAD // \$6
with Tarragon Ranch
- SHRIMP LOUIE // \$15
with house-made Louie Dressing
- CLASSIC CAESAR // SM \$6 LRG \$9
add Chicken \$5, add Salmon \$9

Sandwiches served with fries

- JENNER CHEESEBURGER // \$12
add Smoked Bacon \$1.5
- FRESH FISH SANDWICH // \$12
- GRILLED CHICKEN BREAST // \$14
with Bacon and Melted Havarti

Entrees

- MUSHROOM RISOTTO // \$18
- GRILLED SALMON // \$24
Over Lentils with Spinach Cream Sauce
- ENGLISH FISH AND CHIPS // \$15

Beer on Tap \$5

- STELLA ARTOIS
- SCRIMSHAW
- ALLAGASH
- RACER 5
- BOON AMBER ALE

Bottled Beer

- BUD, BUD LIGHT // \$4
- SIERRA NEVADA // \$5
- HEINEKEN // \$5
- PACIFICO // \$5

Red Wine

- COPPOLA RUSSO // \$8 / \$32
- SEATON CAB 2015 // \$10 / \$40
- PINOT NV // \$10 / \$40

White Wine

- COPOLLA CHARDONNAY // \$8 / \$32
- ATASCADERO CREEK SB // \$10 / \$40
- KORBEL BRUT // \$9 / \$30

Desserts

- HONEY WALNUT CAKE // \$7
- CHOCOLATE SUNDAE // \$7