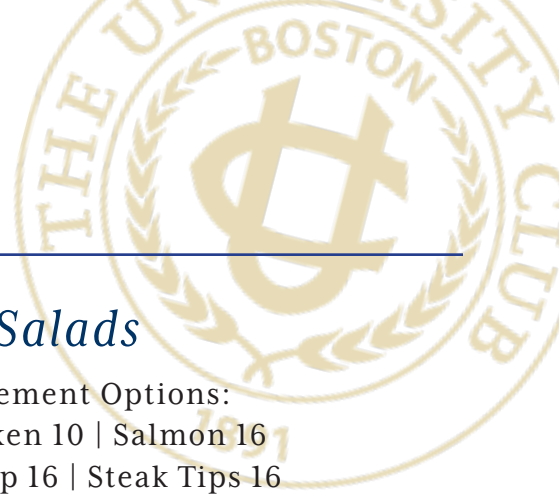


# DINING MENU



## Starters

**SHRIMP COCKTAIL\*** 4/piece  
*Cocktail Sauce, Lemon*

**OYSTERS ON A HALF SHELL\*** 3/piece  
*Cocktail Sauce, Lemon*

**MARYLAND STYLE JUMBO LUMP CRABMEAT CAKE** 16  
*Sauce Gribiche, Salsa Verde*

**SALMON AND TUNA CEVICHE TACOS\*** 12  
*Avocado, Chipotle Sour Cream, Lime*

**MOZZARELLA ALA CAROZZA** 12  
*Heirloom Tomatoes, Caper Butter Sauce, Italian Ciabatta, Herb Oil*

**CHICKEN SHUMAI** 12  
*Carrot, Sesame, Soy Reduction*

**GRILLED PEACH & BURRATA MARTINI** 12  
*Blueberry, Almonds, White Balsamic, Spinach Pesto*

**RUBEN EGGROLLS** 13  
*Sweet Chili Tomato Coulis, Coleslaw*

## Sides

All sides are \$5

<i>French Fries</i>	<i>Onion Rings</i>
<i>Cottage Cheese</i>	<i>Steamed Broccoli</i>
<i>Grilled Asparagus</i>	<i>Fresh Fruit</i>
<i>Mashed Potatoes</i>	<i>Jasmine Rice</i>
<i>Sautéed Spinach</i>	<i>Creamed Corn</i>
<i>Sweet Potato Fries</i>	<i>Side Salad</i>

*Organic Roasted Mushrooms (\$7)*

## Soups & Salads

Salad Enhancement Options:  
Organic Chicken 10 | Salmon 16  
Grilled Shrimp 16 | Steak Tips 16

**8-HOUR FRENCH ONION SOUP** 9  
*Melted Swiss & Parmesan Cheese, Sherry Wine, Parker House Croutons*

**TRADITIONAL NEW ENGLAND CLAM CHOWDER** 9  
*New Potatoes, Applewood Smoked Bacon, Celery*

**SOUP OF THE DAY** 8  
*Created Daily by ours Chefs*

**LOCAL FARM SALAD** 9  
*Artisan Lettuce, Watermelon Radish, Cucumber, Carrot, Champagne Vinaigrette*

**FINE COBB SALAD** 12  
*Asparagus, Bacon, Turkey, Egg, Tomato, Blue Cheese, Avocado, Chive, Apple Thyme Dressing*

**CLASSIC CAESAR SALAD** 9  
*Hearts Of Romaine & Baby Kale, Aged Grana Parmesan Cheese, Parker House Croutons*

**MEDITERRANEAN SALAD** 10  
*Soft Herbs, Boston Bibb Lettuce, Baby Tomatoes, Cucumbers, Red Onion, Lemon Cured Olives, Aged Feta Cheese, Red Wine Vinaigrette, Avocado*

## Al la Carte

BLACKENED SHRIMP*	16
BAKED PANKO & OLIVE OIL COD LOIN*	22
GRILLED SALMON*	16
TOASTED SESAME & GINGER CRUSTED TUNA STEAK, SWEET SOY GLAZED*	25
HALF ROASTED GIANNONE CHICKEN	16
SIMPLE GRILLED CHICKEN BREAST	10
WHITE BALSAMIC MARINATED STEAK TIPS*	16
12 OZ SIRLOIN STEAK*	39
6 OZ PETITE FILET MIGNON FROM PINELAND FARMS*	26

Add a sauce for \$2:  
Lemon Butter, Demi-Glace,  
Horseradish Cream

## Burgers & Sandwiches

Served with choice of side

<b>UCLUB BURGER*</b>	14
<i>Broiche Bun, Pineland Farms Ground Beef, Cheddar, Lettuce, Tomato, Onion, Pickle</i>	
<b>THE WAGYU BURGER</b>	18
<i>Broiche Bun, Broadleaf Speciality Beef, Swiss, Mushroom, Caramelized Onions, Truffle Aioli</i>	
<b>ALL PLANT BURGER</b>	15
<i>Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Onion, Pickle</i>	
<b>TURKEY CLUB</b>	12
<i>12 Grain Bread, Smoked Bacon, Lettuce, Tomato, Cranberry Mayo</i>	
<b>LOBSTER ROLL*</b>	21
<i>Griddled Bun, Lettuce, Light Citrus Mayo</i>	
<b>BLACKENED WHITE FISH TACOS*</b>	15
<i>Cabbage, Cumin Crema, Mango, Tomatillo Sauce</i>	

## Pasta & Vegetarian

<b>MANGO CURRY</b>	16
<i>Stir Fry Vegetables, Coconut Broth, Jasmine Rice</i>	
<b>CHICKEN MARSALA</b>	18
<i>Button Mushrooms, Peas, Artichokes, Truffle &amp; Ricotta Ravioli</i>	
<b>BOLOGNESE</b>	21
<i>Ground Pork, Beef and Veal, Short Rib, Pomodoro Sauce, Parmesan Cheese, Cavatelli Pasta</i>	

## Desserts

<b>OPERA TART</b>	
8	
<b>BROWNIE SUNDAE</b>	
<i>Served with Vanilla Ice Cream &amp; Walnuts</i>	
8	
<b>COLD FUSION GELATO</b>	
<i>Vanilla, Chocolate, or Raspberry Sorbet</i>	
6	

\*These items are served raw, undercooked and to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. Before placing your order, please inform your server if a person in your party has a food allergy.