



TAKE OUT MENU

Pick up hours 12pm-8pm daily
5% take out charge will be added
to all orders
Curbside pick-up available 907-274-3502

APPETIZERS

HOT CRAB & ARTICHOKE DIP

Sweet onion, Parmesan, warm house bread 18

WARM BRIE

toasted nut crust, warm house bread 16

SEARED TERIYAKI BEEF TIDBITS

Pickled ginger, sushi rice 18

SOUPS AND SALADS

HOUSE-MADE NEW ENGLAND STYLE CHOWDER

12

BLUE CHEESE SALAD

Romaine, chopped eggs, slivered almonds 10 **gf**

CLASSIC CAESAR SALAD

Romaine lettuce, Parmesan, house-made croutons 10

DESSERT

CHOCOLATE INDULGENCE CAKE

Housemade chocolate sauce, vanilla ice cream 11

NEW YORK STYLE CHEESECAKE

Fresh seasonal berries, berry coulis 11

ENTRÉES

SIMPLY GRILLED CATCH OF THE DAY

Grilled asparagus and Parmesan-herb fingerling potatoes

Market Price

GRILLED CHICKEN COBB

Hearts of romaine, Blue Affinee blue cheese, artichoke hearts, bacon, hard-cooked egg, avocado, red wine vinaigrette 19

OVEN-ROASTED CHICKEN DIJON

Asiago, roasted fingerling potatoes, fresh vegetables 25

BEER BATTERED FISH AND CHIPS

French fries, house-made tartar, lemon 20

GRILLED CHEESEBURGER

house sauce, Cheddar cheese, onion, lettuce tomato 18

Add bacon +2

BBQ BABY BACK RIBS

house-made sauce, French fries, coleslaw

half rack \$20 | full rack \$30

OPEN-FACED CRAB SANDWICH

Artichokes, tomatoes, Parmesan, cheddar on toasted sourdough 17

CHAR-GRILLED FILET MIGNON

steakhouse butter, roasted fingerling potatoes, grilled asparagus 49

SEAFOOD FETTUCCINE

Seared scallops, prawns, garlic cream, clam broth, parmesan, lemon zest 31