

## Starters

### Artichoke Spinach Dip

with fried tortilla wedges - 11

### Mozzarella Stuffed Bread Sticks

with marinara for dipping - 10

### Mango Pork Nachos

cheddar jack cheese, housemade BBQ pulled pork, and mango salsa - 12  
*or have them Mexican style*

### French Onion Soup

house recipe with baked crouton, provolone and swiss - 6.5

### Maryland Crab Cakes

with orange marmalade - 11

### Malibu Shrimp

coconut rum battered jumbo shrimp, served with bell pepper tartar sauce - 12

### Our Legendary Chicken Wings

*boneless or bone-in*

mild, medium, hot, lemon pepper, honey bbq, buffacue, chocolate bbq, spicy garlic, smoked cranberry, or sicilian  
**5 wings - 6, 10 wings - 11** *drums or wings only, add a buck*

## Salads

### Our Housemade Dressings:

lemon dill, orange citrus vinaigrette, balsamic vinaigrette, ranch, blue cheese, caesar, 1000 island

### House

with bacon and shredded cheddar - 4.5/8

### Pacific Wind

grilled jumbo shrimp, fresh mango salsa, sun dried tomatoes, and sunflower seeds over greens - 14

### Caper Salmon

pan seared salmon over mixed greens with capers, red onion, fresh mango and smoked gouda - 14

### Buffalo Chicken

grilled and tossed in wing sauce with mixed greens, cucumber, tomato, shredded cheddar, and a carrot celery slaw - 12

### Spinach

with bacon, mushrooms, and egg - 4.5/8

### Chef's

crisp greens with ham, turkey, american and swiss cheese - 11

### Sicilian Chicken Caesar

grilled chicken tossed in our sicilian sauce, served over a romaine blend, with croutons and romano cheese - 12

### Cranberry Walnut Steak

marinated sliced angus over greens, dried cranberries, crumbled blue cheese, candied walnuts, and tomato - 14.5

## Signature Sandwiches

### Fried Green Tomato Melt

grilled with truffle butter on rye with american, caramelized onions, and garlic aioli - served with eggplant fries - 10.5

### Maple Dijon Cristo

grilled turkey and ham on toasted ciabatta with swiss, dijon mustard, and maple syrup for dipping, served with sweet potato fries - 11

### BBQ Pulled Pork

pulled pork with chocolate infused BBQ sauce, topped with coleslaw and fried pickles, served with sea salt & vinegar chips - 12

### Reuben

housemade corned beef, sauerkraut, swiss, and 1000 island on grilled rye - 11.5

### Beef on a Kummelweck

roast beef au jus on a caraway and coarse salt topped ciabatta, with fresh horseradish - 12

### Chicken Mendocino

grilled chicken on toasted rosemary foccacia with fresh mozzarella, tomato basil, garlic aioli, and balsamic reduction - 12

### French Onion Steak

shaved steak, caramelized onions, garlic aioli and provolone on grilled rye, with french onion soup for dipping - 12.5

## Burgers

- half pound, hand packed daily -

### Black Bean Gauc

with fresh spinach, tomato, and guacamole - 12

### Orchard Turkey

housemade turkey burger with sliced apples, cranberry mayo, and smoked gouda - 13

### Caprese

stuffed with mozzarella, asiago, roasted tomatoes, and basil, topped with a pesto tomato cream sauce and baby arugula - 14

### Bubba

cheddar, bacon, BBQ aioli - 12

### Flutie Magic

tossed in buffalo sauce with lettuce, tomato, caramelized onion, and crumbled blue cheese, served with sea salt & vinegar chips - 12.5

## House Specialties

### Turkey Cobbler

a Scarboroughs classic - stacked, hot turkey, cranberry, stuffing, and cheddar, topped with gravy and served with smashed potatoes - 13

### Pesto Linguine

linguine sautéed with traditional pesto sauce, fresh tomato, roasted peppers, artichokes, spinach, black olives, and romano cheese - 13

### Stuffed Burrito

seasoned ground beef, red beans & rice, corn, tomatoes, and onions in a flour tortilla - topped with melted cheese, picante sauce and lime sour cream drizzle - 13.5

### Open Faced Portobello

garlic toasted rosemary foccacia topped with fresh tomato basil, sautéed portobellos, and parmesan cheese - 12.5

### Country Fried Steak

half pound certified angus strip, breaded and fried, served with smashed potatoes and sausage gravy - 15

### Fish Tacos

fried haddock stuffed in soft shells with cilantro lime slaw, diced tomatoes, and bell pepper sour cream, served with rice & beans - 13

### Homestead Meatloaf

ground beef and pork, baked and topped with a savory demi-glaze and crispy onions, served with smashed potatoes - 14

### Chicken Bruschetta

garlic toasted baguette topped with sautéed chicken, artichokes, fresh tomato basil, sundried tomatoes and romano cheese - 13

### Cordon Bleu Mac & Cheese

breaded chicken baked in bechamel sauce with diced ham, pasta and breadcrumbs - finished with melted swiss and a honey mustard drizzle - 15  
*or have it traditional style!*

## Dinner

- available daily from 5pm until 8:30pm

### Steak Clemente

baseball cut top sirloin seasoned and grilled, topped with caramelized red onions and a mushroom demi, served with garlic smashed potatoes - 22

### Chicken Milanese

pan fried in a lemon butter sauce with roasted peppers, served with orecchiette pasta - 18

### Crab Stuffed Haddock

baked and topped with a garlic lemon dill sauce, served over herbed orzo and sauteed spinach - 23

### Chili Lime Shrimp

seasoned jumbo shrimp sautéed in a spicy citrus cream sauce with bacon, spinach and onions over linguine - 19

### Eggplant Stack

breaded eggplant with fresh mozzarella and roasted tomatoes, topped with marinara, served with pasta and garlic toasted baguette - 17

### Cayenne Butter Chicken

boneless chicken thigh, pan seared in a spicy butter sauce, topped with crispy onions and served with garlic smashed potatoes - 17

### Salmon Onassis

pan seared with sautéed spinach, kalamata olives, artichokes, and roasted peppers, deglazed with garlic chardonnay and served on a bed of orzo - 19

### Coffee Walnut Sirloin

hand cut 10oz. certified angus strip encrusted with coffee and walnuts, pan seared with a hazelnut onion demi, served with smashed potatoes - 24