

# M E N U

## STARTERS

FRENCH ONION SOUP \$9

LOBSTER BISQUE \$9

VEGETABLE SPRING ROLLS \$8

Served with a plum dipping sauce

STRAWBERRY BRIE CROSTINI \$10

Crisp seasoned crostini topped with brie cheese and fresh strawberry, drizzled with balsamic reduction

SHRIMP COCKTAIL \$16

Jumbo shrimp served with house made cocktail sauce

GOLDEN BBQ WINGS \$14

Bone in or boneless wings tossed in a tangy BBQ sauce

VEAL PARMESAN SLIDERS \$15

Crispy fried veal topped with mozzarella cheese, provolone and marinara

## SALADS

SPINACH STRAWBERRY SALAD \$18

Spinach spring mix tossed with candied walnuts, gorgonzola cheese, strawberries and red onion served with balsamic vinaigrette

CAPRESE SALAD \$14

Red and yellow sliced tomato with fresh mozzarella cheese, basil and drizzled with balsamic glaze

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## ENTREES

### BUTTERMILK FRIED CHICKEN SANDWICH \$16

Hand breaded Buttermilk fried chicken drizzled in a hot honey sauce topped with pickles, lettuce and red onion  
- served with seasoned French fries

### WAWA BURGER \$16

8 oz. Angus burger cooked to your liking, topped with house made bacon jam, beer cheese, lettuce and tomato  
- served with seasoned French fries

### TUSCAN STUFFED CHICKEN \$23

Golden fried chicken stuffed with spinach, sundried tomato and burin cheese topped with a lemon parmesan sauce -  
served with roasted potatoes and vegetable of the day

### MUSHROOM RISOTTO \$20

Parmesan risotto with sauteed wild mushrooms, roasted garlic and asparagus

### Add Pan Seared Scallops \$12

### LOBSTER MAC AND CHEESE \$28

Creamy Mac and Cheese made to order, topped with buttery lobster

### PRIME RIB DINNER

Herb crusted, slow roasted prime rib, served with mashed potato and asparagus

King Cut - \$35

Queen Cut - \$32