



STARTERS

FRENCH ONION SOUP 6.5

SOUP OF THE DAY CUP 5 BOWL 7

WARM WHEAT ROLLS (3) 2
Local Honey and Irish Mist Butter

SIDE SALAD 3.5
Choice of: Ranch, Italian, Blue Cheese or Balsamic Dressing

BBQ PULLED PORK QUESADILLA 11
Pepper Jack Cheese, Scallions, Sour Cream and Diced Tomato

FRIED GREEN BEANS 8
Banana Peppers and Ranch Dipping Sauce

CHICKEN WINGS 11
Tossed with Sweet Chili Sauce

*SHRIMP COCKTAIL ½ Dozen 12.5/1 Dozen 25
Daily Poached Shrimp with House made Cocktail Sauce

SEAFOOD STUFFED MUSHROOMS 11
Lemon Vinaigrette dressed Greens

BUTTERNUT SQUASH RAVIOLI 10
Nutmeg Cream Sauce

*BRAISED BEEF FLATBREAD 14
Horseradish Cream, Wilted Spinach and Tomato

WARM HOUSE POTATO CHIPS 6.5
Rosemary, Parmesan and Truffle Oil Drizzle

SALADS

Add Grilled: Chicken 6 | Shrimp 7 | Salmon 7

CAESAR 9
Romaine Hearts, Shaved Parmesan, Croutons tossed with Caesar Dressing

QUINOA 10
Spinach, Roasted Carrots, Cucumbers, Lemon Vinaigrette topped with Warm Chickpea Cakes

*HARVEST 10
Toasted Almonds, Dried Cranberry, Crumbled Gorgonzola, House Greens, Raspberry Vinaigrette Dressing

HOUSE GREENS 7.5
Garden Vegetables
Choice of: Ranch, Italian, Blue Cheese or Balsamic Dressing

SANDWICHES

Served with French Fries or House Greens

TUCKER'S BURGER 14
Caramelized Onions, Applewood Smoked Bacon, Pepper Jack Cheese on a Toasted Bulky Roll

BBQ CHEDDAR BURGER 14
Topped with Pulled Pork served on a Toasted Bulky Roll

ENTRÉE

served with vegetable and starch of the day

SIRLOIN STEAK AU POIVRE 36
Pressed with Peppercorns, Dijon Brandy Sauce

POT ROAST 17
Simmered in Gravy and Jardinière Vegetables

*GRILLED DUCK BREAST 25
Ginger Rum Sauce

GRILLED SCALLOPS 28
Garlic, Sun Dried Tomato and Spinach tossed with Pasta Du Jour

GRILLED SALMON 17.5
*Tzatziki Sauce or Maple Bourbon Glaze

BAKED COD 17.5
Cheddar and Homemade Cornbread Topping

CHICKEN CORDON BLEU 18.5
Prosciutto and Sharp Cheddar, Poulet Sauce

CHICKEN POT PIE 15
White Meat, Celery, Carrots, Pearl Onions, Peas, Velouté, Pastry Top

CHICKEN FRANCAISE 15.5
Lemon Caper Sauce over Pasta Du Jour

FAMILY MEALS-SERVE 4
(AVAILABLE FOR TAKEOUT ONLY)

CHICKEN FRANCAISE 46
Lemon Caper Sauce over Pasta Du Jour

POT ROAST 48
Simmered in Gravy and Jardinière Vegetables

BAKED COD 48
Cheddar and Homemade Cornbread Topping

CHICKEN POT PIE 45
White Meat, Celery, Carrots, Pearl Onions, Peas, Velouté, Pastry Top

*denotes gluten free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE RISK OF FOODBORN ILLNESS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES INCLUDING SEVERE GLUTEN INTOLERANCE

