

STARTERS

Baked Crab Dip 14
an oven baked blend of blue crab meat and a blend of cheeses. served with toasted crostini

Beef Wellington Bites 16
tender beef nestled in a seasoned mushroom-onion filling in puff pastry. served with a red wine reduction

Wagyu Meatballs 12
made in house and served with arrabiata sauce

Fried Mozzarella 8
hand-breaded fresh mozzarella rounds, served over marinara

Bavarian Pretzel 12
our signature jumbo pretzel served with beer cheese and honey mustard

Dinner Roll Basket 5
served with whipped butter

Loaded Buffalo Dip 12
scratch-made and loaded with bacon and green onions. served with naan dippers

Stuffed Mushrooms 10
made with our house blend of premium cheeses and topped with toasted panko bread crumbs

Apple & Pear Burrata 14
creamy burrata cheese with an apple-pear chutney, candied walnuts, and honey-cinnamon drizzle. served with crostini

P.E.I. Mussels 14
sautéed with white wine, roasted garlic, and fresh herbs

SALADS

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard, Italian, French, Thousand Island

Wedge Salad 14
fresh iceberg wedge topped with bacon, gorgonzola crumbles, tomatoes, and candied walnuts. served with choice of ranch or bleu cheese

Harvest Apple Crunch 14
fresh greens, apples, dried cranberries, feta cheese, red onions, candied walnuts, with an apple cider vinaigrette

Loaded Chicken Salad 16
fresh greens, grilled chicken, tomatoes, onions, cucumbers, bacon, cheddar cheese, and egg with choice of dressing

Southwest Chicken Salad 16
fresh greens, blackened chicken, avocado, fiesta style corn and black beans with peppers and onions, cheddar cheese, and fresh tortilla crisps. served with zesty ranch

Caesar
romaine, shaved parmesan, garlic-herb croutons.
small \$5 large \$10

House Salad
diced tomatoes, onions, cucumbers, cheddar cheese, croutons. small \$5 large \$8
• Grilled Chicken \$6 • 8oz Steak \$12 • 8oz Salmon \$10

SIGNATURE BURGERS

made with fresh half-pound angus beef patties served with seasoned fries
gluten-free buns available \$2 extra

Captain's Burger* 16
smoked gouda cheese, bacon-onion jam, savory aioli, fried onions

Spicy Sailor* 15
cajun seasoning, pepper jack cheese, grilled onions and jalapeños, chipotle aioli

Bourbon Gentleman* 17
bourbon glazed, cheddar cheese, candied bacon, caramelized onions, horseradish aioli

Shroom n' Swiss* 15
swiss cheese, sautéed mushrooms & onions, roasted garlic aioli

Classic Flame* 14
lettuce, tomato, pickle, onion, choice of cheese
Add bacon for \$2 more

Cheese options: American, Swiss, Gouda, Cheddar, Pepperjack, Provolone

HANDHELDS

Sandwiches, wraps, and tenders are served with seasoned fries

Smokehouse Chicken Wrap 14
crispy chicken strips, onion rings, coleslaw, cheddar & mozzarella cheeses, and smokey carolina gold sauce

Pesto Chicken Sandwich 14
grilled chicken breast, provolone cheese, basil pesto, tomato, and arugula on toasted sourdough bread

Sirloin Steak Wrap 16
shaved sirloin steak, mozzarella cheese, sautéed peppers, onions, and mushrooms, with horseradish aioli

Hot Honey Chicken Flatbread 16
olive oil, grilled chicken, mushrooms, bacon, mozzarella cheese, hot honey drizzle

Margherita Flatbread 14
olive oil base, fresh mozzarella and basil, herb-marinated tomatoes, balsamic reduction
*Add chicken for \$3

Philly Cheesesteak Flatbread 16
house horsey ranch base, shaved sirloin, peppers, onions, and mushrooms with mozzarella cheese

Chicken Club 14
your choice of grilled or breaded chicken with cheddar cheese, bacon, mayo, lettuce, and tomato
-also available as a wrap

Hand-Breaded Tenders 14
six tenders in our signature breading with choice of Ranch, Honey Mustard, or any wing sauce for dipping

Jumbo Wings 14
ten wings tossed in your choice of sauce: mild, medium, hot, bbq, garlic parm, quiggs, captain's gold
\$1 extra for sloppy

MAINS

PASTA

all pasta served with garlic bread and house salad
*Gluten free pasta available for \$2 more

Chicken Alfredo 18
freshly made alfredo sauce with linguine noodles and grilled chicken
• Add Mushrooms \$2 • Add Broccoli \$2

Seafood Alfredo 20
shrimp and bay scallops tossed in our house-made alfredo sauce with linguine noodles

Cheddar Sausage Pasta 18
cheddar sausage bites in a creamy cheddar cheese sauce with penne noodles

Short Rib Stroganoff 24
shredded braised short rib, onions, and mushrooms in a creamy stroganoff sauce with beef broth, sour cream, and dijon. served over egg noodles

Lobster Ravioli
maine lobster meat blended with ricotta and mozzarella cheeses wrapped in egg pasta. topped with a lemon beurre blanc

Half Portion (6pc) 24 **Full Portion (12pc)** 36

Frutti di Mare (Fruit of the Sea) 24
shrimp, bay scallops, lobster, and P.E.I. mussels with penne noodles in a white wine-arrabiata sauce

STEAKS & SEAFOOD

served with choice of classic side and house salad

8 oz. Sirloin Steak* 26

12 oz. NY Strip* 36

16 oz. Bone-in Ribeye* 44

8 oz. Filet Mignon* 42

we cannot guarantee the quality of steaks prepared beyond medium

Steak Enhancements

- Sautéed Mushrooms \$2
- Sautéed Onions \$2
- Garlic Butter \$2
- Gorgonzola Cream Sauce \$3
- Sautéed Lobster with Garlic Butter \$6

8 oz. Atlantic Salmon* 24
choice of broiled, blackened, or bourbon glazed

Crusted Flounder* 24
breaded flounder fillets topped with house-made apricot glaze

Fish Dinner 20
two 6-oz pieces of hand-battered cod served with seasoned fries and coleslaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FLAGSHIP SPECIALTIES

Apple Chicken 22
panko-breaded chicken breasts topped with fresh apples tossed in a creamy blend of whipped cream cheese, cinnamon & warming spices

Prosciutto Cordon Bleu 20
prosciutto and fresh mozzarella rolled into a panko-breaded chicken breast and cooked to a golden brown; topped with a dijon-cream sauce and served with choice of classic side and house salad

Cheese Crusted Grilled Chicken 18
two grilled chicken breasts covered in a parmesan and garlic cheese blend with toasted panko crumbs. served with choice of classic side and house salad

Roasted Chicken 28
oven roasted half-chicken with crispy skin and tender meat. topped with demi-glace and served with choice of classic side and house salad.

Spiced Pear Pork Chop* 24
a 10oz. premium bone-in, grilled pork chop covered in house-made pear-rum glaze and topped with sliced pears. served with choice of classic side and house salad

Harvest & Vine Pork Tenderloin* 20
seasoned premium pork tenderloin with a pomegranate-wine reduction. served with choice of classic side and dinner salad.

SIDES

substituting sides may cost extra

SIGNATURE HOUSE MADE

SOUPS

\$6 each
French Onion
Seasonal Offering

CLASSIC

\$4 each

Applesauce	Coleslaw
Rice Pilaf	Cottage Cheese
Corn Soufflé	Fresh Vegetable
Garlic Bread	Whipped Yukon Gold Potatoes
Baked Potato (after 4pm)	

PREMIUM

\$6 each

Loaded Whipped Potatoes	Loaded Baked Potato (after 4pm)
Onion Rings	Sweet Potato Fries
White Cheddar Mac	Seasoned Fries

ULTIMATE

\$8 each

Parmesan Truffle Fries
Loaded Seasoned Fries
Lobster Mac & Cheese
Loaded Jalapeño Mac

serving *Coca-Cola* products

♦ Ask your server about our delicious desserts!

All food is prepared fresh to order

Please allow extra time for food preparation during peak hours

We are not a gluten-free restaurant and cannot ensure that cross contamination will never occur

20% Gratuity may be applied to groups of 8 or more

Fall/Winter 2026