

Appetizers

Crab Cakes

House Made Maryland Lump Crab Cakes & Spicy Remoulade Sauce

Italian Bubble Bread

Italian Sausage, Tangy Marinara Sauce, Mozzarella Cheese Baked until Bubbly

Shrimp Cocktail

Four Well Chilled Tiger Shrimp served with Classic Cocktail Sauce

Calamari

Flash Fried Tossed with Banana Peppers, Tomatoes & Kalamata Olives

Chicken Pesto Flat Bread Pizza

Grilled Chicken, Roasted Red Peppers, and Pesto topped with Parmesan Cheese and Baked on Flat Bread

Soups

Soup Du Jour

French Onion Au Gratin

Featured Salads

Classic Caesar Salad

Crisp Romaine Tossed with House Made Croutons and Creamy Caesar Dressing. Finished with Freshly Grated Parmesan Cheese

Iceberg Wedge

Iceberg Wedge, Vine Ripened Tomatoes, Shaved Red Onions. Served with a BBQ Bacon & Creamy Blue Cheese Dressing

Garden

Mixed Green, Grape Tomatoes, Cucumbers, Red Onions, Black Olives and House Made Croutons Served with Dressing of Choice

Grape Vine Salad

Red Seedless Grapes, Walnuts, Vine Ripe Tomatoes, Blue Cheese Crumbles, and Baby Spinach Tossed with our Balsamic Dressing

Serving at 5pm

Dinner Entrees

All entrees include one Featured Salad

Chicken Provencal

Pan roasted Statler Chicken Breast with Provencal Sauce served with Whipped Potatoes and Buttered Green Beans

Wine Choice: Seven Daughters Moscato

Italian Pasta with Salami

Sautéed Italian Salami, Prosciutto, Tomatoes, Peppers, Onions, and Fresh Herbs tossed with Pasta Shells

Wine Choice: Col Di Sasso Cabernet Sangiovese

Shrimp Fra Diavolo

One of Jocko Favorites with Tender Shrimp Spicy Tomato Sauce and Angel Hair Pasta

Wine Choice: Rancho Zabaco Zinfandel

Mahi Mahi

Grilled Mahi Mahi with Corn and Mushroom Salsa and Lyonnaise Potatoes

Wine Choice: Cupcake Sauvignon Blanc

Filet Mignon

Porcini-Rubbed Filet Mignon with Buttery Mushrooms, Whipped Potatoes and Green Beans

Wine Choice: Ménage a Trios Red

Broiled Cod

Broiled Cod with Cream, Capers, Tomatoes and Mushrooms Served over Israeli Cous Cous

Wine Choice: Kendall Jackson Vintners Reserve Chardonnay

Beef Short Ribs

Braised Beef Short Ribs with Pan Fried Polenta and Roasted Carrots

Wine Choice: Louis Jadot/Beaujolais-Villages

Rib-Eye Steak

Garlic Crusted Fourteen Ounce Rib-Eye Steak with Creamed Spinach and Polenta Fries

Wine Choice: Gascon Malbec

Pork Chop

Grilled Maple and Balsamic Glazed Pork Chop with Scallion Potato Cake and Braised Savoy Cabbage with Pancetta

Wine Choice: Rodney Strong Pinot Noir

Matt Maryjanowski – Executive Chef