

# Appetizers

## PEI OYSTERS \*MKT PR.

FRESH PEI OYSTERS SHUCKED AND SERVED IN A HALF SHELL, AND READY TO ENJOY

## BAKED OYSTERS ROCKEFELLER \$23

6 FRESH OYSTERS ON A HALF SHELL AND TOPPED WITH A RICH BUTTERY SAUCE AND FRESH HERBS, AND TOPPED WITH A PARMESAN BREAD CRUMB

## VENISON CROSTINI \$24

HERB CRUSTED PAN SEARED VENISON ON A TOASTED CROSTINI AND TOPPED WITH A TOMATO, BACON AND SHALLOT JAM AND FINISHED WITH BALSAMIC GLAZE AND MICRO GREENS

## STUFFED MUSHROOMS \$18

PORTABELLA MUSHROOMS STUFFED WITH A MIX OF CRAB AND SHRIMP, GREEN ONIONS IN TANGY CREAM CHEESE AND TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH BREAD STICKS

## SPINACH DIP \$19

A CREAMY MIX OF SPINACH, RED ONION, GARLIC, CREAM CHEESE AND A MIX OF HERBS, TOPPED WITH A 3-CHEESE BLEND AND SERVED WITH NAAN BREAD AND TORTILLA CHIPS

## FIRECRACKER CALAMARI \$18

LIGHTLY CAJUN BREADED CALAMARI FRIED UNTIL TENDER AND SERVED WITH IN HOUSE MADE TZATZIKI SAUCE

## PEI MUSSELS \$23

PEI MUSSELS STEAMED IN RED WINE, TOMATOES, GREEN ONIONS, GARLIC, AND BUTTER. SERVED WITH BREAD STICKS

## MAPLE WALNUT BAKED BRIE \$19

OVEN BAKED CREAMY BRIE TOPPED WITH TOASTED WALNUT, MAPLE AND CINNAMON SAUCE AND SERVED WITH CROSTINI

# Salads AND BREADS

## HERITAGE SALAD

SM \$9 LG \$18

FRESH MEDLEY OF GREENS TOPPED WITH RED PEPPERS, TOMATO WEDGES, RED ONION, DRIED CRANBERRIES, WALNUTS, AND FETA CHEESE

## CAESAR SALAD

SM \$10 LG \$20

CRISP ROMAINE HEARTS, PARMESAN AND PANCETTA AND TOSSED IN A CREAMY CAESAR DRESSING

## GREEK SALAD

SM \$10 LG \$20

MEDLEY OF FRESH GREENS, CUCUMBER, RED ONION, TOMATOES AND TOSSED IN A GREEK DRESSING AND FINISHED WITH KALAMATA OLIVES AND FETA CHEESE

## WARM HONEY BUTTER LOAF \$5

FRESH BAKED BREAD LOAF WITH HONEY BUTTER

## PARMESAN AND GARLIC BREAD STICKS \$9

FRESH TOASTED BREAD BUTTERED AND TOPPED WITH PARMESAN AND GARLIC

# Mains

ALL MAINS ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

## STEAKS

ALL STEAKS ARE LOCAL TO NORFOLK COUNTY AND AGED TO PERFECTION, AND ARE SERVED WITH OUR CHEF'S CHOICE OF ACCOMPANIMENT.

8 OZ BEEF TENDERLOIN \$44

10 OZ NEW YORK STRIPLOIN \$49

12 OZ RIBEYE \$54

### Enhance your steak with:

OSCAR SAUCE - Shrimp and Crab in a creamy hollandaise sauce [ add \$12 ]

PEPPERCORN SAUCE [ add \$6 ]

Caramelized onions, mushrooms and topped with cowboy butter [ add \$10 ]

6 grilled garlic butter shrimp skewer [ add \$15 ]

PEPPERBERRY VENISON \$48

PAN SEARED VENISON CHOPS SEASONED WITH AUSTRALIAN PEPPERBERRY AND FINISHED WITH A CAJUN INFUSED BUTTER

TUSCAN CHICKEN \$34

GRILLED CHICKEN BREAST IN A CREAMY SPINACH, GARLIC AND SUN-DRIED TOMATO SAUCE AND FINISHED WITH PARMESAN

MUSHROOM ASIAGO CHICKEN SUPREME \$34

6 OZ MARINATED CHICKEN BREAST IN A RICH AND CREAMY MUSHROOM, LEEKS, WHITE WINE, GARLIC, AND ASIAGO CHEESE SAUCE

HONEY GARLIC GLAZED SALMON \$35

OVEN BAKED ATLANTIC SALMON WITH A SWEET AND SAVORY HONEY GARLIC GLAZE

MAHI- MAHI AL MOJO \$38

THE SWEET AND MILD TASTE OF THE MAHI MAHI WITH A TOUCH OF CUBAN FLARE COOKED IN A MIX OF CITRUS JUICES, ONION, GARLIC, AND FRESH HERBS AND FINISHED WITH A FRESH SALSA

SEAFOOD ALA MARINARA \$38

TENDER LINGUINE PASTA TOSSED WITH ONIONS, GARLIC, TOMATOES, RED BELL PEPPERS, SHRIMP, BAY SCALLOPS, PEI MUSSELS IN A SWEET AND SAVORY MARINARA SAUCE AND SERVED WITH A BREAD STICK

FETTUCCINI ALFREDO \$26

TENDER FETTUCCINI PASTA TOSSED IN A LUSCIOUS CREAMY ALFREDO SAUCE AND TOPPED WITH FRESH PARMESAN CHEESE AND SERVED WITH A BREAD STICK

[ ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8 ]

PASTA PRIMAVERA \$26

A VARIETY OF FRESH VEGETABLES AND TENDER PENNE TOSSED IN A LIGHT GARLIC, LEMON PARMESAN WHITE WINE CREAM SAUCE AND SERVED WITH A BREAD STICK AND PARMESAN

[ ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8 ]

CREAMY PESTO PENNE \$26

PENNE PASTA, SPINACH AND ONION TOSSED IN A RICH CREAMY PESTO SAUCE

[ ADD GRILLED CHICKEN OR GARLIC SHRIMP \$8 ]

# Handhelds

# Desserts

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF STEAKCUT FRIES OR A HERITAGE SALAD. UPGRADE TO A CAESAR SALAD FOR \$2.50

## FISH TACO \$27

MAHI-MAHI LIGHTLY GRILLED AND TOPPED WITH LETTUCE, CHEESE AND PICO DE GALLO AND FINISHED WITH A REFRESHING LEMON DILL SAUCE. ALL IN (3) FLOUR TORTILLAS

## CHICKEN WINGS \$19

LIGHTLY DUSTED CHICKEN WINGS TOSSED IN YOUR FAVORITE SAUCE

[ BEER BBQ, HONEY GARLIC, MILD, MEDIUM, HOT, DRY CAJUN, SALT AND PEPPER, GARLIC BUTTER PARMESAN ]

## GRILLED CHICKEN PESTO BURGER \$24

GRILLED MARINATED CHICKEN BREAST ON A BRIOCHE BUN AND TOPPED WITH LETTUCE, TOMATO, ROASTED RED PEPPER, BRIE, AND A CREAMY PESTO AIOLI

## CLASSIC 33 BURGER \$24

IN HOUSE MADE GROUND BEEF BURGER TOPPED WITH LETTUCE, TOMATO, RED ONION AND OUR OWN IN HOUSE MADE SWEET AND TANGY 33 SAUCE

## GRILLED VEGETABLE FLATBREAD \$20

GRILLED FLATBREAD TOPPED WITH PESTO SAUCE, ROASTED RED PEPPERS, ONIONS, SPINACH, TOMATOES AND FINISHED WITH FETA CHEESE AND BALSAMIC GLAZE

## BLACK FOREST BROWNIE \$10

VANILLA ICE CREAM LAYERED ON TOP OF A TRIPLE CHOCOLATE BROWNIE TOPPED WITH WHIP CREAM, A CHERRY AND FINISHED WITH A DRIZZLE OF MINT

[ ADD WAYNE GRETZKY CREME LIQUEUR \$5 ]

## NEW YORK CHEESECAKE \$12

TRADITIONAL NEW YORK STYLE CHEESECAKE TOPPED WITH YOUR CHOICE OF CHERRIES, CHOCOLATE OR CARAMEL SAUCE

## CRÈME BRULEE \$15

A CREAMY SWEET CUSTARD BASE TOPPED WITH A LAYER OF CARAMELIZED SUGAR

# Beers

### DRAFT:

BUD LIGHT

STELLA

GUINNESS

HOMETOWN

WISHBONE

CIDER

### BOTTLE:

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

RICKARDS RED

ALEXANDER KEITH'S

CORONA

\*WE ARE NOT A SHELLFISH FREE ENVIRONMENT. WE HOPE YOU ENJOY SEAFOOD AS MUCH AS WE DO :)