

DINNER

appetizers

 **LOBSTER CHIPS** | 15
chips, lobster cream, lobster meat

SHRIMP COCKTAIL (3) | 13
cocktail sauce

 **TAVERN CHIPS** | 9
chips, mornay sauce, bleu cheese buffalo chicken style (add \$3)


WINGS | 13
(choose sauce: Alabama, buffalo, parmesan garlic)

OYSTERS OF THE DAY | 3.5
mignonette, cocktail

 **CALAMARI** | 13
pepperoncini, basil aioli, marinara

SUMMER BURRATA | 13
burrata, tomatoes, summer greens, shaved parmesan, imported olive oil, balsamic drizzle, crostini


house-made soups

 **LOBSTER CHOWDER** | 13
SOUP OF THE DAY | 8
THREE ONION SOUP | 9

CHEESE BOARD | 13
gorgonzola dolce, double cream brie, maple smoked cheddar, rotating chevre, house preserves, mixed glazed nuts

fresh from the garden

SUMMER SPINACH
baby spinach, pickled red onion, hardboiled egg, asiago, white balsamic | 12

 **THE WEDGE**
iceberg, grape tomatoes, shaved red onion, crumbled bacon, bleu cheese crumbles, house-made bleu cheese dressing | 11

HOUSE SALAD
field greens, grape tomato, cucumber, red onion, house balsamic | 12

CENTURY CAESAR
romaine hearts, polenta croutons, asiago cheese, house-made caesar dressing | 11

ENHANCE ANY SALAD: tossed, diced chicken (6), buffalo chicken (7), three butter poached shrimp (12), scallops (12), salmon (12), lobster tail (14), anchovies (1)

house entrées

 **PRIME RIB**
chef potatoes, popover, au jus, chef vegetable
14 oz | 33 or 20 oz | 39

 **CHICKEN MADEIRA**
mushrooms, tomatoes, asparagus, mashed potatoes, madeira wine sauce | 24

GABRIEL SHRIMP (4)
angel hair pasta, spinach, parmesan cream over butter poached shrimp, lobster sherry butter | 27

LOBSTER TAIL
7 oz. cold water tail, broiled, black rice, asparagus, sherry butter | 26

SURF & TURF
7 oz. cold water lobster tail, broiled, 12 oz. prime rib, chef potato, chef vegetable | 37

SCALLOPS (4)
pan-seared scallops, black rice and white rice, blueberry reduction, carrot puree | 26

ENHANCE ANY ENTRÉE

mushrooms & onions 5	fries or saratoga chips 5
lobster mac n cheese 12	loaded potato 6
mac n cheese (bacon) 8	baked potato 4
roasted asparagus 6	scallops 10
creamed corn 4	lobster tail 14
sautéed spinach 4	shrimp 10

HOUSE BURGER
toasted house-made bun, onion jam, bacon, cheddar, greens, fries | 15

LOBSTER ROLL
lobster tail, house-made bun, creamed corn, fries | 23

SALMON
pan-seared salmon, zoodles, crispy corn and edamame, honey ginger | 26


 **LOBSTER MAC N CHEESE**
lobster, sherry cream, buttered panko bread crumbs | 23

VEGAN RAVIOLI
asparagus, spinach, olive oil, mushrooms, white wine | 22

1 2 1 steaks & more

Select your cut, sauce or butter, and two sides.

1 entree

 **FILET MIGNON, GRILLED** 8 oz. | 39
PRIME RIB (with popover)
14 oz. | 39 or 20 oz. | 45
SINGLE LOBSTER TAIL, BROILED | 32

2 sides

SAUTÉED SPINACH	BAKED POTATO
SAUTÉED MUSHROOMS & ONIONS	LOADED BAKED POTATO
BACON MAC N CHEESE	MASHED POTATOES
ROASTED ASPARAGUS	BLACK RICE
CREAMED CORN	FRIES

1 sauce or butter

rosemary demi, horseradish cream, gorgonzola butter, drawn butter, au poivre (any item ordered au poivre will be crusted in peppercorn pan-seared, finished with sauce)

ALLERGEN NOTE:

Always alert your server of any food allergies and sensitivities. Many items on our menu can be or are allergen-free.

Guest Favorite

Substitutions may incur an upcharge
20 % Gratuity added to groups of 6 or more