

DINNER



STARTERS

SHRIMP COCKTAIL (3) | 12 **LOBSTER CHOWDER** | 12/8 **FRENCH ONION SOUP** | 10
LOBSTER CHIPS | 14 **CALAMARI** | 13 **TAVERN CHIPS** | 9
BUFFALO CHIPS | 12 **CHICKEN WINGS** | 13
UPSIDE DOWN FRENCH ONION MEATBALLS | 12
(buffalo, bbq, Alabama, parmesan garlic, pbj)

CENTURY CAESAR

romaine hearts, polenta croutons, asiago cheese, house caesar dressing | 10.50 / 5

HOUSE SALAD

house greens, grape tomato, cucumber, red onion, house balsamic | 10.50 / 5

Bar Specials

DRAFT and COCKTAILS CHANGE REGULARLY

ONLINE 10% OFF WINE

THE WEDGE

iceberg, tomatoes, shaved red onion, crumbled bacon, bleu cheese crumbles, house made bleu cheese dressing | 12/7

ENHANCE ANY SALAD

diced chicken 6 crispy chicken 6
chilled shrimp (3) 12 lobster tail 19
buffalo chicken 7 (*crispy or grilled*)
scallops (3) 15

DINNER ENTRÉES

HOT LOBSTER ROLL

6 oz of lobster, brioche bun, fries | 25

LOBSTER MAC AND CHEESE

lobster, sherry cream, buttered panko | 24

JB CHICKEN SANDWICH

buttermilk pan fried honey mustard glaze chicken thigh, gruyere cheese, bacon, greens, house pickles | 16

SURF AND TURF

7 oz. cold water lobster tail, 12 oz. prime rib, chef potato, chef vegetable, popover | 39

UNPARM

breaded chicken cutlet, sauce pomodoro, burrata, over penne with herb pesto | 25

HOUSE CAB BURGER

8 oz burger, onion jam, cheddar cheese, bacon, greens, garlic aioli, fries | 16.50

LOBSTER TAIL

7 oz. cold water tail, broiled, brown rice pilaf, asparagus, drawn butter | 28

SCALLOPS

seared scallops, prosciutto, pea risotto, roasted red pepper coulis | 29

CAB IRISH MELT

8 oz burger, rye bread, Guinness sautéed onions, corned beef, cheddar, Jameson aioli, fries | 17.75

CHICKEN MADEIRA

mushrooms, tomatoes, asparagus, mashed potatoes, madeira wine sauce | 26

SEAFOOD FRA DIAVOLO

fettuccine, lobster, shrimp, scallops, sambuca pomodoro (spicy) | 31

PORK CHOP

bone in 12 oz pork chop, squash, fennel, onion and potato hash, apple cider gastrique | 26

OUR FAMOUS AWARD WINNING PRIME RIB

chef potato, chef vegetable, popover, au jus 14 oz. | 31 20 oz. | 39 horsey cream .50

TODAY'S CHEF SPECIALS

CATCH – new feature weekly |

BUTCHER BLOCK – new feature weekly |

FRITTES – new feature weekly |

Enhance Your Entree with a side of mushrooms & onions, lob mac, asparagus, cup of chowder or petite salad

ALLERGEN NOTE:

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

SAVE ROOM FOR DESSERT:

Sow's Cheesecake, CH Chocolate Mousse, Lemon Cloud Cake, Nick's Peanut Butter Cup Parfait