

APPELIZERS

Baked Brie

A warm wheel of brie topped with an apricot reduction sauce and candied pecans served with homemade chips
Regular 9.99

Flash Fried Calamari

Tender strips of flash fried calamari steak over a sweet and spicy marinara sauce and drizzled with basil oil
Small 4.99 Regular 8.99

Bison Egg Rolls

Crispy egg rolls filled with ground bison, red bell pepper, onion and carrot served with a sweet and spicy Asian citrus BBQ sauce
Small 4.99 Regular 8.99

Wasabi Shrimp Cocktail

Peeled jumbo shrimp boiled in Old Bay seasoning served chilled with a zesty wasabi cocktail sauce
Small (5 shrimp) 7.99 Regular (8 shrimp) 11.99

Buffalo Style Chicken Wings

A generous portion of crispy fried super jumbo chicken wings tossed in Frank's Red Hot sauce, gorgonzola cheese & butter
Regular 7.99

Spinach & Artichoke Spread

A creamy blend of chopped spinach, onion, bacon, artichoke hearts & cheeses served with homemade chips
Small 4.99 Regular 8.99

SALADS & SOUPS

The House Wedge

A crisp wedge of baby iceberg lettuce topped with diced tomato, julienned carrot, gorgonzola cheese crumbles, and red onion with a red wine vinaigrette 4.99

Spinach Salad

Fresh baby spinach topped with walnuts, diced bacon, and gorgonzola cheese crumbles, poppy seed dressing or balsamic vinaigrette on the side 6.99

Creamy Tomato Basil Soup

A creamy tomato soup with just a touch of basil
Cup 3.99 Bowl 5.99

Caesar Salad

Crisp romaine lettuce tossed in our zesty Caesar dressing with herbed croutons and grated Parmesan
Small 3.99 Regular 5.99

Buffalo Soul Salad

A warm blend of lean buffalo crumbles, julienne carrots, red bell pepper, and red onion tossed with crispy romaine lettuce and tomatoes and topped with a roasted garlic balsamic vinaigrette 7.99

Chef's Special Soup, Stews & More!

Chef's special seasonal soup, stew, bisque, or chowder served until it sells out Market Price

PASTA

Add a small Caesar Salad or a cup of our Creamy Tomato Basil Soup to your entrée for \$2.50.

Roasted Vegetable Cannelloni

Pasta tubes filled with ricotta and Romano cheeses with an assortment of fire roasted vegetables topped with marinara sauce and melted mozzarella cheese 9.99

Penne Norma

Sautéed cubes of eggplant, tomato, fresh basil, ricotta cheese and our homemade marinara sauce tossed with penne pasta 11.99

Spaghetti with Italian Meat Sauce

Spaghetti topped with our traditional homemade Italian meat sauce and finished with parmesan and basil 10.99

Spicy Penne Arrabiata

Penne pasta tossed in a spicy tomato sauce with bacon, onion, garlic, crushed red pepper, vodka, and fresh basil – Spicy! 11.99

Linguini with Hardshell Clams

One pound of wild caught hardshell clams and chopped ocean clams sautéed with toasted garlic, coarse ground black pepper, parsley, white wine and butter and then tossed with linguini 17.99

Fettuccini Boscaiola

Wide flat noodles sautéed in a parmesan cream sauce with grilled chicken breast, toasted garlic, mushrooms, and fresh baby spinach 15.99

Basil Pesto Ravioli with Lump Crab

Mozzarella stuffed ravioli with seared tomatoes in a pesto cream sauce with lump crabmeat and freshly grated parmesan cheese 19.99

Spaghetti With Sausage & Peppers

Spaghetti topped with a sweet and savory mix of tomato sauce, Italian sausage, red onion, roasted red bell peppers, pepperoncinis, and basil with a touch of crushed red pepper – Spicy! 13.99

To your Salad or Pasta, add Grilled Chicken 3.99, Sautéed Shrimp 5.99, Grilled Salmon 6.99, or Sautéed Crab 6.99

Beverages: Sweetened and plain iced tea, sodas, juices, decaf and regular coffee.
All beverages are 1.79 and include free refills with the exception of juices.

Executive Chef: Logan McGear

Restaurant Manager: Jeh Hunter

LIGHTER FARE

Chilled Orzo Salad with Grilled Chicken
Fresh baby spinach topped with chilled orzo pasta and grilled chicken tossed with tomato, red onion, and kalamata olives; red wine vinaigrette and feta cheese served on the side 11.99

Grilled Shrimp and Asparagus
Shrimp seasoned with Old Bay and lightly grilled with olive oil served with grilled asparagus drizzled with balsamic reduction; mango bar-be-que dipping sauce served on the side 13.99

Grilled Salmon with Spinach Salad
Salmon lightly grilled with olive oil served with a fresh baby spinach salad with diced tomatoes, julienned carrots, and red onion; red wine vinaigrette served on the side 15.99

SIGNATURE ENTREES

Add a small Caesar Salad or a cup of our Creamy Tomato Basil Soup to your entrée for \$2.50.

Chipotle Lime Marinated Pork Skewers
Grilled pork loin skewers marinated in a sweet and spicy marinade drizzled with chipotle aioli and served over flash fried julienned carrots, served with spinach sautéed with bacon, roasted red bell pepper, and gorgonzola cheese 14.99

Balsamic Glazed Bacon Wrapped Pork Filet
A grilled bacon wrapped pork filet basted with a sweet balsamic vinegar glaze, served with green beans sautéed with bacon and onions 13.99

Scaloppini Florentine
Scallops of pork tenderloin topped with prosciutto, fresh spinach and lightly sprinkled with mozzarella, topped with a Sicilian lemon sauce, served with pesto green beans 19.99

Caribbean Jerk Chicken - Spicy!
A Caribbean jerk marinated breast of chicken grilled and basted with our mango molasses barbecue sauce, served with spinach sautéed with bacon and onions 13.99

Logan's Cool Hand Chicken
A tender boneless chicken breast dusted in seasoned flour and pan fried, topped with creamy gorgonzola cheese sauce and caramelized onions, served with roasted garlic mashed potatoes 12.99

Grilled Line Caught Salmon
Grilled line caught North Atlantic salmon topped with a lump crabmeat, thyme infused butter sauce and served with spinach sautéed with bacon and onions 17.99

Dean's Bison Melt
A grilled half-pound bison patty on toasted homemade bread with roasted red bell pepper aioli, melted smoked gouda cheese and caramelized onions, served with seasoned French fries 12.99

Blackened Mahi Mahi
Wild caught blackened mahi mahi filet topped with a lemon zest compound butter and served with grilled asparagus 19.99

Filet Mignon
An 8 oz.* center cut of fork tender aged beef tenderloin filet marinated and seasoned then grilled to your specifications and topped with gorgonzola butter, served with spinach sautéed with bacon, roasted red pepper, and gorgonzola cheese 24.99

Kansas City Strip
A 10 oz. cut* of aged strip loin marinated and seasoned with kosher salt and black pepper, grilled to your specifications, and topped with gorgonzola butter, served with green beans sautéed with bacon and onions 18.99

Dry Aged Sirloin
A 12 oz. cut* grilled dry aged sirloin served with a horseradish and dill crème fraiche, served with grilled asparagus 19.99

Certified Hereford Ribeye
A 16 oz.* cut of aged Certified Hereford rib loin marinated and grilled to your specifications, and topped with gorgonzola butter, served with roasted garlic mashed potatoes 25.99

**Hand cut steaks may vary slightly from the oz. listed above.*

Toppings for Your Steak:

Caramelized Onions 1.99, Sautéed Shrimp in White Wine Sauce 6.99, Sautéed Shitake Mushrooms 3.99, "Steak Winfield" – Lump Crab Meat, Bacon, and Onions in a Parmesan Béchamel Sauce 8.99

Additional Side Items such as Roasted Garlic Mashed Potatoes are 4.99 - plenty for two people. Those with lighter appetites, allow us to split your order on two plates for 2.00.

Please inform us of any dietary restrictions and we will do our best to accommodate them. We accept cash, Visa, Master Card, Discover and American Express. We are sorry, but WE DO NOT ACCEPT PERSONAL CHECKS. Parties of six or more, or separate checks, an 18% gratuity will be added to your bill.